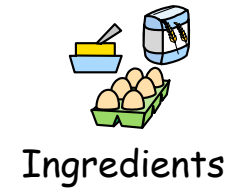











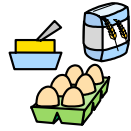


Recipe from Northampton College



- 250  250 grams  ripe tomatoes
- 125  125 grams  mozzarella cheese
- 1  1 red onion,  sliced
- 4  4 tablespoons  olive oil
- 1  1 tablespoon  red wine  vinegar



Ingredients

4



4 tablespoons



chopped



fresh



herbs

1



1 tablespoon



Dijon mustard



Salt and pepper



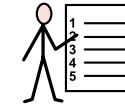
Fresh



herbs



to garnish



Method



Arrange the



sliced



tomatoes

+



and mozzarella



in



circles.



Scatter the



onions



over



the tomatoes.



Pre



heat the



grill



to high.



Method



Whisk together olive oil, vinegar, mustard,



chopped herbs and seasoning.



Pour over the salad.



Place the salad under the hot grill



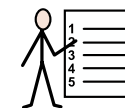
4 - 5



for 4 - 5 minutes,



until the cheese begins to melt.



Method



Grind over plenty of black pepper



and serve immediately.



Garnish with fresh herbs.