

Buffalo mozzarella salad with capers, cornichons, anchovies and toasted pine nuts

This is a beautiful, light, early summer salad using the finest buffalo mozzarella with a piquant dressing.

The key to this is buying the best mozzarella you can afford. We take delivery twice a week from Italy, which ensures the mozzarella is always very fresh. Go to a local deli or Italian food store and enquire about their procedures.

If you don't like anchovies they can be left out, just increase the quantities of the capers and cornichons equally.

Serve 4 as a tapa

2 x 150g balls of buffalo mozzarella, drained

15g miniature pickled capers drained and finely chopped

1 shallot finely chopped

10g cornichons, drained and finely chopped

5 fillets of quality salted anchovies such as Ortiz, finely chopped

10g chopped flat leaf parsley

15ml moscatel vinegar

10g pine nuts

sea salt and black pepper

Sprigs of baby basil; and celery cress for garnish

Extra virgin olive oil

Slice each ball of mozzarella into 5 even slices and arrange on two plates. Season with salt and pepper and then drizzle with olive oil.

In a bowl mix together the capers, cornichons, parsley and anchovies. Add the vinegar and then lubricate with some extra virgin olive oil. Spoon the dressing over the mozzarella and then garnish with the basil and cress. Serve with some

freshly toasted ciabatta crostini and maybe some slices of red chili pepper.