

summer caprese



This recipe was first served by Esra Ohl at Nick Roericht's place in Ulm. Ever since it has a place on our list of favorites for being so simple and perfect for summer day lunches.

summer caprese

min

1000 g cherry tomatoes

2 bunches of basil

olive oil

4 mozzarella cheeses

salt

black pepper

1000 g spaghetti

1 baguette



1. Bring a large pot of salted water to a boil and cook the **spaghetti** al dente.



2. Cut the fresh **cherry tomatoes** into even pieces.



3. Roughly chop the **basil**.



4. Mix both ingredients with **olive oil**, season the mixture with **salt** and freshly ground **black pepper**.



5. Cut the **mozzarella cheeses** into cubes, slightly mix up the mozzarella with the **tomatoes** (avoid smashing the mozzarella). Season to taste, the mozzarella takes a lot of **salt**.



6. Put the **spaghetti** onto each plate, put the cold **tomato mozzarella mix** on top. Offer complementary **baguette**.

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