



Appetizer

# Genuine mozzarella

## with fennel, bread salad and basil pesto



### Ingredients to serve 4

50 g parmesan	240 g mozzarella
1 handful of basil	½ fennel bulb
6 TBSP olive oil	4 cherry tomatoes
Freshly ground pepper	Zest of 2 slices of white bread
½ lemon	½ red onion
1 squirt of honey	1 garlic clove
2 TBSP white balsamic vinegar	

### To make the pesto ...

Puree the parmesan, the basil and the olive oil in a blender or mortar and pestle until it turns into pesto sauce. Add pepper and lemon zest to taste. Tip: use plenty of high quality oil!

### Mozzarella ...

Cut the fennel bulb into delicate slices using a knife or grater, cook in plenty of water until soft. Next marinate it in white balsamic vinegar (2 tablespoons), honey, and pepper. Cut the mozzarella into thick slices. Plate with the fennel and garnish with cherry tomatoes.

### The bread salad ...

Cube the two slices of white bread and half of a red onion. Smash the garlic and sear the bread, onion and garlic in a pan until golden brown.

