

Warm Mozzarella w. Tomatoes, Black Olives and Fresh Sweet Basil

(cooked "Caprese" salad)

Yield: 3-4 portions



This quick and easy to prepare dish used to be served during the wine harvest in Northern Italy, all cooked outside from fresh local produce. The ladies would make an open fire and put a huge iron pan over it and cook the meal. When ready everyone broke off a piece of

delicious crusty Italian bread and dunked it into the pan, catching tomato and mozzarella with it and ate. At last, when everything was gone, they would soak up the remaining yummy liquid with their bread, too.

- 3 medium tomatoes, preferably Roma, 1/4" slices
- fresh Basil leaves (tear large ones; as much as you like)
- 3 balls FRESH Mozzarella, 1/4" slices; select the type in water and is a soft white ball ("Fior di Latte")
- 6 oz pitted black olives, chopped (canned is ok; check how salty the brine is regarding seasoning)
- 2 tbs. quality Olive oil (has to smell great)
- black pepper, freshly cracked
- kosher salt to taste
- anchovy fillets (canned; optional)

Pre-heat the teppanyaki on 5. When orange light is off, set temperature to 6 or 7 (depending on model)

Meanwhile spread out 2 tbsp. of olive oil throughout the cooking center and add the tomato slices. Cook for about 2 minutes. Reduce heat to just above 5 and add the chopped olives. Carefully add 1/4 cup of the reserved olive brine. Top off with the Mozzarella slices. Season with freshly cracked black pepper and salt to taste.

As soon as the Mozzarella starts melting around the edges, reduce the temperature to 2 to keep everything warm. Sprinkle with basil leaves to your liking, and add anchovy fillets (optional.) Now let everyone serve themselves. Enjoy!

Great with fresh, crusty Italian or any Artisan bread to sop it all up. When done, switch off the Cook-N-Dine teppanyaki to avoid unintentional use and for clean up.

TIP: Have small spatulas handy so each guest can serve themselves

