

# Watermelon Caprese Salad with Tomato, Mozzarella and Arugula

Menu

Description:

Serving Size: **20**

Categories: **International Café**

Cost Per Serving	
\$	0.32

## PICTURE OF DISH

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	10/8/2013	PML
Revised:	10/17/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.4	kg	Fresh Mozzarella balls, mini		20-100011369
0.35	kg	Watermelon	peeled & cubed	20-100000791
0.4	kg	Tomato large	peeled, seeded & cubed	20-100000855
0.2	kg	Arugula fresh		20-100000823
0.08	kg	Basil fresh	chiffonade	20-100000876
0.1	lt	Extra virgin olive oil		20-100001607
0.05	lt	Balsamic crema		20-100018605
0.001	kg	Crushed black pepper	fresh crushed	20-100001296

### Method of Preparation:

- Combine the tomato, watermelon, half of the crushed black pepper and basil in a bowl, toss in some of the olive oil.
- Place in serving dish and drizzle with balsamic cream.
- Toss the mozzarella in some olive oil and crushed black pepper and scatter around the the tomato and watermelon.
  
- Toss the arugula in a little olive oil and add ontop of the tomato/watermelon making sure they are still visible and the mozzarella cheese balls as well.
- When serving, make sure to spoon a combination of all items on plate.