



Insalata Capuccina

Chef Bruno Quercini (For one person)

Salad Ingredients

- One head Live Gourmet Butter Lettuce
- One half of a Cluster Tomato cut into small wedges
- Two slices of aged Asiago cheese cut into small strings
- Two ounces of grated Parmigian cheese
- One teaspoon of finely chopped parsley

Salad Dressing Ingredients

- Four tablespoons of Olive oil
- One tablespoon of white wine vinegar
- One teaspoon of Dijon mustard
- Salt & Pepper

Preparation

Remove the roots of the Live Gourmet Butter Lettuce and rinse the lettuce thoroughly then place the whole head of lettuce on a large round serving plate. Place the tomato wedges in a small bowl and add the prepared salad dressing mix along with one half of the finely chopped parsley and combine thoroughly. Open up the head of lettuce slightly by gently pulling the leaves apart so the tomato wedges can be arranged partially within the leaves. Sprinkle the Parmigian and the Asiago cheeses on top of the lettuce and tomatoes and decorate with the remaining chopped parsley and salad dressing

Buon Appetito!