



## Candy Cane Caprese

Recipe By KAITLYN BAKER

SERVES: 5-6

### INGREDIENTS:

- 1 20x13 inch board
- 1 French baguette, *sliced and toasted*
- 16 oz. fresh mozzarella cheese log, *sliced ¼ inch thick into 13 slices*
- 3 large tomatoes, *sliced ¼ thick into 12 slices*
- 9 whole fresh basil leaves
- 2 tbsp. balsamic glaze (*optional*)
- 2 tbsp. olive oil
- sea salt, *to taste (optional)*

### DIRECTIONS:

- 1. Start by cutting your french baguette into ¼ inch pieces, brush them with olive oil, and toast them in the oven on 350°F until brown. Once done, set aside.
- 2. Begin making your candy shape by starting at the top end of the "candy can" and alternate layering a slice of fresh mozzarella with a slice of tomato until you get your desired shape.
- 3. Place fresh basil leaves around the board, add your toasted baguette on the side, and a small serving bowl with the balsamic glaze.
- 4. Just before serving, you can drizzle the mozzarella and tomatoes with olive oil and sprinkle with sea salt if you wish. You could also drizzle with pesto!

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