

Prego

CAPRESE

Parma Ham, Roma Tomatoes, Mozzarella, Aquaponics Basil, Aged Balsamico

(Serves 2) EASY ★☆☆☆ TIME: 15mins



INGREDIENTS

Roma Tomato, sliced	2 pcs
Mozzarella, sliced	1 pc
Fresh Aquaponics Basil	1 sprig
Parma Ham, pre-sliced	8 pcs (or about 60gm)
Olive Oil	1 tbsp
Sea Salt, to taste	
Aged Balsamic	25ml

METHOD

1. Slice tomato and mozzarella to your desired thickness and arrange on a plate.
2. Dress the caprese with Parma ham and basil leaves.
3. Finish off with olive oil, salt and aged balsamic.
4. Ready to serve.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

