

RISONI CAPRESE SALAD

Equipment needed –

Colander, large saucepan, measuring spoons, small knife, chopping board, jar, garlic crusher, 2 large bowls and 3 small serving bowls.

Ingredients from the Garden –

- 800 grams of cherry tomatoes
- 1 bunch of basil
- 2 clove of garlic crushed

Ingredients from the Pantry –

- 500 grams of risoni
- 220 grams cherry bocconcini
- 1 cup of olive oil
- 4 tablespoons of balsamic glaze

What to do –

1. Fill and large saucepan with water, add a teaspoon of salt and bring to the boil.
2. Once the water is boiling, add the packet of risoni and cook for 10-12 minutes.
3. Meanwhile, cut the tomatoes into half and place in a large bowl.
4. Cut the bocconcini into quarters and place in the large bowl.
5. Wash and spin the basil leaves. Pick the basil leaves, tear into smaller pieces and add to the large bowl.
6. To make the dressing measure out 1 cup of olive oil into a jar.
7. Add 4 tablespoons of balsamic glaze.
8. Peel and crush the garlic using a garlic crusher and add to the jar. Season with salt and pepper, secure the lid and shake well to combine.
9. After 10 minutes, drain the risoni and set aside to cool.
10. Once cooled, transfer the risoni to another large bowl. Add $\frac{1}{4}$ of the dressing and toss to combine.
11. Add the bocconcini, tomato and basil in with the risoni. Toss to combine. Divide the salad amongst 3 serving bowls then drizzle with the remaining dressing.

Serves –

- 28 students.