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Western Sydney Parklands

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## TOMATO AND BUFFALO MOZZARELLA SALAD WITH QUICK-PICKLED ONION AND BASIL DRESSING

**Prep** 15 mins  
**Serves** 4 as a side

### INGREDIENTS

1 buffalo mozzarella ball  
1 large handful basil leaves,  
plus extra to serve  
½ small garlic clove  
80ml extra-virgin olive oil  
(approx. ⅓ cup)  
Juice of ½ lemon, or to taste  
4 large heirloom tomatoes,  
thickly sliced or cut into wedges  
200g mixed cherry tomatoes,  
halved or thickly sliced

### Quick-pickled onion

1 small red onion,  
sliced into thick rounds  
1 garlic clove, peeled and halved  
1 small red chilli, split in half  
185ml apple cider vinegar or  
white wine vinegar (approx. ¾ cup)  
100mls water  
½ tsp yellow mustard seeds  
2 cloves  
1 tbsp caster sugar  
1 tsp sea salt  
½ tsp coarsely cracked  
black peppercorns

### METHOD

To make the quick-pickled onion, separate the onion slices into rings, place into a small bowl.

Place the garlic clove, red chilli, vinegar, caster sugar, sea salt, water, mustard seeds, cloves and black pepper into a small saucepan. Bring to the boil over a high heat, remove from heat and pour the hot liquid over the onions. Leave onions to cool in the liquid.

Combine the picked basil leaves (keeping some leaves for garnish), garlic and a good pinch of sea salt in a mortar and pestle, and pound to a rough paste. Add the olive oil and lemon juice to taste, pound to combine, then season to taste.

Arrange the tomatoes on a platter, tear the mozzarella over the tomatoes and scatter with some extra basil leaves. Drain some of the quick-pickled onion and scatter over the tomatoes, then drizzle with the basil dressing.

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