

Caprese Salad with Prosciutto

The tomato days of summer. This is less a recipe and more like a blueprint of how to assemble the most beautiful, the most seductive, summery flavors in one splendid dish. Slice tomatoes when still warm from the August sun, cue up Frankie crooning “Isle of Capri,” pour a sparkling rosé and feast under the stars. Man, this livin’ is easy.

See Cook’s Note on an alternative to the fresh chile oil, aged balsamic.

Ingredients

fresh chile oil

1 small red chile, thinly sliced
3 tablespoons olive oil
Pinch kosher salt

salad

2 pounds assorted heirloom and cherry tomatoes, the best you can find
1/2 pound fresh [burrata](#)
2 ounces prosciutto
6 large fresh basil leaves
Maldon sea salt
1/4 cup best-quality extra virgin olive oil
Fresh chile oil, recipe above

Directions

for the chile oil

Stir the chile, oil and salt together and let sit to develop heat, about 10 minutes.

for the salad

Cut the large tomatoes into wedges and/or slices, and leave the cherry tomatoes whole or cut them in half. Arrange them all on a large platter. Tear the burrata into pieces and scatter around the platter. Tear the prosciutto into long strips and drape around the tomatoes and cheese. Tear the basil over the top and scatter. Sprinkle with the sea salt. Drizzle the olive oil. Then drizzle with fresh chile oil.

Cook’s note

If you want to skip the chile oil, this is the perfect time to pull out that 18-year-plus aged balsamic that you got as a gift and have been hoarding because you’re afraid to misuse it. The flavor is concentrated and syrupy and will be heaven with the burrata.

total time: 10 minutes

active prep: 10 minutes

serves: 4 to 6

difficulty: *easy*