

## Potato Salad, Mozzarella Pearls & Cherry Tomatoes



**Serves 2**

**Prep 5 mins**

**Cooking 25 mins**

**Easy**

### Ingredients

9 -10 medium to small potatoes, skin on  
150g mixed cherry or piccolo tomatoes, halved  
tub of pearl mozzarella balls  
½ a bunch of basil  
virgin olive oil  
a few garlic cloves, whole (optional)

1. First, put the potatoes to boil. The cooking time of the potatoes depends on their size, 20-30 mins. Cook the potatoes so that they are neither overcooked nor raw. Wash the cherry tomatoes and cut them in half and then put them in a pan with a drizzle of extra virgin olive oil and 2 peeled cloves of garlic, I put a few basil leaves to flavour, salt, pepper and let everything fry together for just 3 minutes on high heat, then I put the cherry tomatoes aside to cool removing the garlic cloves.
2. To prepare the basil oil, put the basil leaves in a jug, add some extra virgin olive oil and blend with an immersion blender, then keep it aside. Cut the mozzarella pearls in half.
3. Once the potatoes are ready, drain them from the water and let them cool, then remove the peel and slice into small pieces, about the same size as the halved mozzarella. Place the sliced potatoes in a large bowl.
4. We add our cherry tomatoes on top of the potatoes, buffalo mozzarella, our basil oil, olives, salt and pepper to the potatoes. Finally, mix everything delicately, add a few leaves of fresh basil and serve.