

Heritage Tomato, Mozzarella, Sourdough and Basil Salad



Dish Description / Methods:

1. Prepare the Basil Vinaigrette as per sub recipe.
2. Slice the tomatoes into random cuts. Sprinkle with sugar, salt, oregano then set aside to macerate. Top, deseed & finely slice the green chillies at an angle.
3. Cut the baguette into 1.5cm sized croutons, coat in 10ml of oil (per 10 ptns) and bake in the oven for 10 minutes until golden and crispy. Pick the basil leaves, leaving them whole.
4. To serve, combine the tomatoes, chillies, basil and place into a suitable size mixing bowl. Use a small amount of liquid which has come from the tomatoes, along with the basil vinaigrette and croutons. Toss gently to combine. Serve topped with ripped mozzarella.

Allergens:

Wheat, Milk, Mustard, Sulphates, Sesame

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.

Heritage Tomato, Mozzarella, Sourdough and Basil Salad

Ingredients

Supplier	Supplier Code	Commodity	Quantity Used (10 Portions)	Unit Measurement
Bidfood MTD	71266	RED CHERRY TOMATO LOOSE	750	Grams
Bidfood MTD	75682	BB – BASIL GREEN	10	Grams
Bidfood MTD	02965	GALBANI MOZZARELLA BALLS	250	Grams
Bidfood MTD	73204	EVERYDAY FAVOURITES PART BAKED MINI WHITE BAGUETTE 15CM	70	Grams
Bidfood MTD	70348	EVERDAY FAVOURITES OREGANO	2.5	Grams
Bidfood MTD	38824	TATE & LYLE CASTER SUGAR	5	Grams
Bidfood MTD	04439	EVERYDAY FAVOURITES COOKING SALT	1	Grams
Bidfood MTD	13686	LA ESPANOLA PURE OLIVE OIL P.E.T	10	Grams
Bidfood MTD	75187	BB – GREEN CHILLIES	5	Grams
Bidfood MTD		BASIL VINAIGRETTE	5	Grams

Nutrition per portion (111g):

	Kcal	Carbohydrates	Sugar	Total Fat	Saturates	Protein	Fibre	Salt
Total	107	7.2	3.4	6.1	3.5	5.5	1.1	0.34
%RNI	5%	3%	4%	9%	18%	11%	4%	6%

Quality statement: The details in this document are accurate at the time of production. Nutritional information and allergens are based on products available on the NHS Supply Chain: Food frameworks, and so may differ if you use alternative products to those in the recipe. Please check the labelling on products to confirm details such as allergens. NHS Supply Chain: Food is not responsible for any changes made to the recipes that might generate changes to allergens and nutritional information for example.

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Basil Vinaigrette

**Dish Description / Methods:**

1. Combine all ingredients in a food processor and blend.
2. Mix well before use as it will settle.

Allergens:

Mustard, Sulphates

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.

Basil Vinaigrette

Ingredients

Supplier	Supplier Code	Commodity	Quantity Used (10 Portions)	Unit Measurement
Bidfood MTD	75682	BB BASIL GREEN	20	Grams
Bidfood MTD	70421	LION AUTHENTIC DIJON MUSTARD	5	Grams
Bidfood MTD	13686	LA ESPANOLA PURE OLIVE OIL P.E.T	100	Grams
Bidfood MTD		EVERYDAY FAVOURITES RED WINE VINEGAR	30	Grams
Bidfood MTD	04439	EVERDAY FAVOURITES COOKING SALT	2	Grams

Nutrition per portion (111g):

	Kcal	Carbohydrates	Sugar	Total Fat	Saturates	Protein	Fibre	Salt
Total	84	0	0	9.2	1.3	0	0	0.23
%RNI	4%	0%	0%	13%	7%	0%	0%	4%

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