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edible WESTSIDE

CELEBRATING THE FOOD AND DRINK CULTURE OF OUR REGION

STACKED CAPRESE WITH AVOCADO AND SOFT-BOILED EGGS

by **Edible Westside** on [September 17, 2012](#) in **Blog**



By Kimberley Stakal

The traditional caprese salad is made with fresh tomatoes, buffalo mozzarella, basil, and olive oil. This late-summer adaptation takes the classic recipe and incorporates rich, buttery avocados and a savory touch from soft-boiled eggs.

The salad is composed as caprese stacks, which makes for a lovely presentation. Enjoy as a stand-alone salad, side dish, or light summer lunch.

Ingredients:

- 1 semi-ripe avocado, sliced into ½-inch rounds *
- 1 medium heirloom tomato, sliced into ½-inch rounds
- 1 (2- to 3-inch) mozzarella ball, sliced into ½-inch rounds
- 1 large egg, soft-boiled, sliced into ½-inch rounds
- 4 to 6 fresh basil leaves
- 2 tablespoons extra-virgin olive oil
- Sea salt and black pepper, to taste

Directions:

1. Compose each caprese stack: Place one avocado round on a serving plate. Top with a tomato round, then a mozzarella round, then another avocado round, then another tomato round. Place two or three basil leaves atop the tomato round, then top with an egg round.
2. Repeat with remaining ingredients to make additional caprese stacks.
3. Season amply with salt and pepper. Drizzle with olive oil. Use any remaining basil leaves for plate garnishes. Serve immediately or chilled up to 1 hour.

*To slice avocado rounds: Leave avocado whole, unpeeled. Place on its side, holding firmly on a cutting board with one hand. With other hand, carefully slice whole rounds directly into the avocado. When you get to the pit, gently continue cutting rounds around the pit, and use gentle pressure with the back of your knife to push the round away from the pit. It will fall onto the cutting board, exposing the pit still inside the uncut avocado. Continue carefully cutting these rounds from the avocado, cutting around the pit and using the back of the knife to press each round off of the pit. To remove the skin from each sliced round: Use a small paring knife to cut a slit into one part of the skin on each round. Use your fingers to peel that skin from each round, being careful to leave the avocado round intact.

Makes 1 to 2 servings, or 2 to 4 caprese stacks.





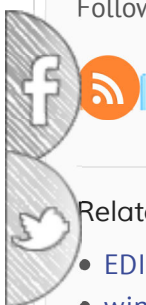
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To tell the story of our community, past and present, through our ever evolving food and drink culture. Celebrating those who bring this bounty to our tables, we highlight our family farmers, our fishermen, and our chefs; our butchers, brewers, urban gardeners and passionate home cooks.

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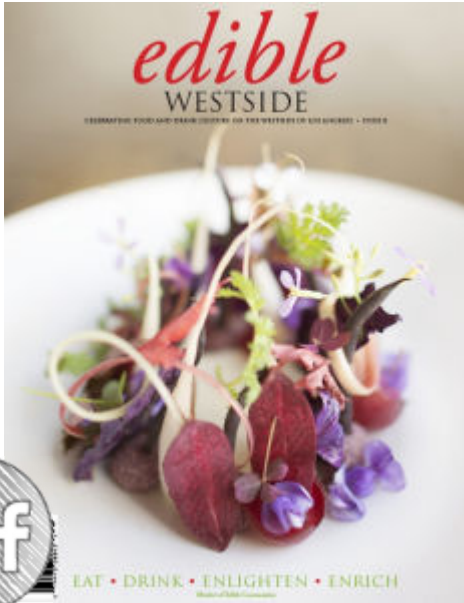
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SEP 22 Tue (http://ediblewestside.com/calendar/action~oneday/exact_date~2014-9-2015/)

6:00 pm Westside Food Truck Central (http://ediblewestside.com/event/westside-food-truck-central/?instance_id=3567)



SEP 24 Thu (http://ediblewestside.com/calendar/action~oneday/exact_date~2014-9-2015/)

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SEP 25 Fri (http://ediblewestside.com/calendar/action~oneday/exact_date~2015-9-2015/)

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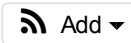
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OCT
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