

# PRIMO ESTATE

## Dina Grilli's Recipe of the Month – January 2011

### Caprese on a Stick!

This simple and most satisfying dish is a great addition to your Summer menu. It will become one of your favourites. We had the pictured version of this Italian classic in the enticing Tuscan coastal town of Forte dei Marmi, it can be found on menus all over Italy.



Thickly shredded lettuce (eg, iceberg, butter, etc)  
Thickly sliced ripe tomatoes  
Sliced hard boiled free range eggs  
Pitted black olives  
Sliced or chunk tuna in spring water (drained)  
Freshly ground black pepper & sea salt  
JOSEPH Cold Pressed Extra Virgin olive oil  
JOSEPH La Casetta Aged vinegar

Simply arrange ingredients on individual serving plates and allow each guest to dress the salad to their liking with olive oil and vinegar. You will find that each one of us has our own particular preference. Serve with lots of fresh crusty bread to help mop up the wonderful dressing. This dish relies on the freshness of the products and the quality of the condiments.

Serve with a chilled glass of JOSEPH d'Elena Pinot Grigio, or Primo Estate Merlesco Merlot.

Enjoy!

Dina

P.S. I vary the salad by adding any of the following ingredients; finely sliced red onion, green olives, de-seeded continental cucumber cut into cubes, sliced fresh red capsicum, sliced celery, anything which is fresh, seasonal and tasty!



The home of  
**JOSEPH**  
wine and olive oil.

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