

## Description



This is the perfect summer salad and it couldn't be easier to make. A twist on a classic Caprese Salad using Strawberries and Blueberries and finishing with our Aceto Balsamico di Modena Riserva drizzled over top.

## Ingredients:

- Fresh Mozzarella, cubed in bite size pieces
- Fresh Strawberries, chopped in bite size pieces
- Fresh Blueberries
- Fresh basil leaves in a chiffonade cut (optional)
- The Olive Tap's [Aceto Balsamico di Modena, Riserva](#)

\*you can substitute your favorite [Olive Tap Balsamic](#) or Vincotto vinegar

## Directions:

1. Gently mix mozzarella and fruit in a bowl. Drizzle our thick and rich Aceto Riserva Balsamic Vinegar over served portions, as much as desired, finish with basil. It's that easy!

Serve chilled.

Recipe by Rick

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/red-white-and-blue-berry-caprese-salad/>

[Back to Recipes](#)

**Date**

11/21/2024