

# Now you can make your own No Bread Sandwich - More than Mozzarella



## INGREDIENTS

**6 slices of vine-ripened tomato**

**A tablespoon of homemade French dressing (see method below)**

**2 handfuls of fresh, salad leaf mix (we use a combination of red chard, spinach, frisee, lollo rosso, rocket and mizuna)**

**Half a ball of fresh mozzarella (buy buffalo mozzarella if you can)**

**A small handful of toasted pine nuts**

**Sea salt and coarse-ground black pepper**

**1/4 of a perfectly ripe avocado**

**Two tablespoons of black olives (Greek Kalamata olives with the stones removed are delicious)**

**A few leaves of fresh basil**

*For the French dressing:*

**A large glug of virgin olive oil**

**1/4 tablespoon of vegetable stock**

**1/4 tablespoon of white wine vinegar**

**A pinch of castor sugar**

**A smidgen of Dijon mustard**

**A fresh basil leaf**

**Half a mint leaf**

**1/4 clove of garlic, roughly chopped**

## PREPARING THE FILLING

1. Cut 6 slices of tomato. For total Pret authenticity, measure the slices to exactly 5mm. Every one of our shop kitchens has an expensive, custom-made slicer for this (you can use a sharp knife).

2. To make the French dressing, mix the ingredients together in a bowl with a small whisk then add a pinch of coarse-ground black pepper. Leave for an hour or two before using to allow the flavour of the herbs to develop.

3. We're obsessive about the freshness of our mozzarella (we get the freshest stuff from Italy – delicate and milky). We've discovered the secret of the perfect mozzarella slice – use an egg slicer!

4. Toast the pine nuts under the grill, or fry them (without oil) in a non-stick pan until they're a rich, golden colour and the kitchen smells fantastic.

5. Avocados are infamously bad tempered. We have a huge ripening room where ours are turned by hand. Find a ripe one, cut it in half lengthways and pop the stone out with a spoon. Set a quarter of it aside for your sandwich and start thinking of something delicious you can make later with the rest!

## MAKING THE NO BREAD SANDWICH

1. Lay four of the slices of tomato in a shallow, ceramic, square dish (about 15cm sq should be perfect - this keeps the ingredients in neat layers, just like a sandwich but without the bread!).

2. Cover with the salad leaf mix.

3. Lay four slices of the mozzarella on top of the salad leaf mix and add the other two slices of tomato.

4. Scatter the pine nuts on top.

5. Season with sea salt and coarse-ground black pepper.

6. Place the quarter of avocado on top, scatter with the olives and finish with the fresh basil leaves.

7. Drizzle the dressing over the salad and enjoy immediately.



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