



Mango-Radicchio Caprese with Basil Vinaigrette

Yield: Makes 4 servings

Mangoes take the place of tomatoes, so you don't have to wait until summer to enjoy this much-loved Italian salad.

- 1/3 cup chopped fresh basil plus 8 whole large basil leaves
- 3 tablespoons of Cibaria [extra-virgin olive oil](#)
- 2 tablespoons of Cibaria [white balsamic vinegar](#)
- 8 radicchio leaves, thick ends trimmed
- 2 large mangoes, peeled, halved, thinly sliced
- 8 1/4-inch-thick slices fresh mozzarella cheese (from one 8-ounce ball)

Preparation

Blend chopped basil, oil, and vinegar in mini processor until most of basil is pureed. Season with salt and pepper.

Overlap radicchio, mangoes, cheese, and basil leaves on plates. Drizzle with vinaigrette. Serve, passing remaining vinaigrette.

Ingredient Tip: The pictured salad was made with gorgeous Tardivo radicchio, but standard Chioggia (round) or Treviso (endive-like) radicchio works just as well.