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Balsamic Vegetarian Stack

Ingredients

1 large Ripe Heirloom Tomato
1 Ripe Mango, peeled and pitted
2fl oz. Balsamic Vinegar
0.5oz. Fresh Basil, chopped
Extra Virgin Olive Oil
Salt and Black Pepper, to taste

Preparation

1. Heat the balsamic vinegar over a medium heat
2. Meanwhile slice the tomato and mango into sturdy slices
3. Stack the tomato and mango alternatively and season with salt, pepper and olive oil
4. Pour the reduced balsamic vinegar on top and garnish with basil
5. Serve immediately

Cooks Note