

## Buffalo Mozzarella, cold-smoked on Mediterranean salad



### **Quantity:**

Capacity in HELIA24:

Capacity in HELIA48:

### **Preparation time:**

### **Total time:**

1 serving for 2 persons

approx. 18-20 servings

approx. 36 to 40 servings

10 minutes

30 minutes

### ***Ingredients (for 1 serving)***

1 buffalo mozzarella each approx. 300 g

approx. 12-14 cocktail tomatoes

olive oil, raspberry vinegar

sea salt, pepper

basil

### ***Instruction:***

Buffalo mozzarella will be smoked cold for 30 minutes in HELIA SMOKER as follows:

Fill smoking pan half with beech sawdust (add 1 spoon of water).

Put smoking pan on heating element in cold HELIA SMOKER, close door and switch timer (middle knob) to 15 minutes.

Put flat grill on drip pan and place buffalo mozzarella on flat grill. Push it on upper rail of oven, close the door and activate signal time (lower knob) to 30 minutes.

Meanwhile cut cocktail tomatoes in half and marinate in olive oil, raspberry vinegar, sea salt and pepper (use other spices if desired). Cut basil.

Take buffalo mozzarella from oven and cut into bite-sized pieces. Serve with cocktail tomato salad.

Enjoy!

