

Red, white and green is the classic caprese, here made with wintry ingredients!

Caprese invernale

Winter caprese

Ingredients for 4 people

- 2 persimmons** peel, halve if necessary and cut into slices.
- 2 balls of mozzarella** drain for at least 30 minutes in a fine sieve, then cut into slices.
- 1 green leaf of savoy cabbage** without the central rib, that is only the leafy part, cut into fine strips, salt lightly and turn carefully in a small bowl (thanks to the salt the strips become pliable).

To serve:

Like the tomato caprese! A slice of persimmon, a slice of mozzarella, until you have the amount you want per person.
Salt, pepper, scatter the cabbage over and, before serving, drizzle with

- 2 tablespoons of olive oil** per portion.



VERONICA'S TIP:

Instead of savoy cabbage you can take a little leek green or a leaf of endive. The main thing is that it is dark green and wintry – though the savoy tastes particularly good.

The persimmon belongs to the kaki family; the genus name Diospyros means fruit of the gods, or food of the gods. Unlike the traditional kaki it stays firm as a peach even when ripe and can be eaten peeled or unpeeled. If you keep it for two or three days after buying, together with an apple in a closed container, it ripens better (that is also the trick for rock-hard kiwis that taste of «nothing»!).