



**August 31, 1999**

## **Tante Marie's Fig, Mozzarella and Mizuna Salad with Thai Basil**

### *Ingredients*

6 green figs  
12 small balls of fresh mozzarella  
1 bunch mizuna or arugula  
1 bunch Thai basil or purple mint  
1/3 cup fruity extra-virgin olive oil  
coarse salt and freshly ground black pepper  
1 tsp. lemon juice

### *Instructions*

Wash the figs and remove the little stems with a paring knife. Remove the mozzarella from their liquid. Wash the greens.

Place the mizuna or arugula and basil or mint, without any coarse stems, in a medium bowl and toss with the olive oil.

Pile in the middle of two dinner plates. With your thumbs gently pull each fig in half and lay them open-side up around the plates. Arrange the cheese around as well. Sprinkle with a little extra olive oil, a few drops of lemon juice, and the coarse salt. You can grind over some pepper if you like.

**Serves 2.**

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(Recipe adapted from THE RIVER CAFE in London)

