

Warm salad of caprese pasta with bocconcini

- 400 g of fusilli
- 1 container of cherry tomatoes cut into 2
- 1 container of bocconcini cut into 2
- 2 garlic cloves minced
- 1 bunch of basil, minced
- 1 can of artichoke hearts cut into 4
- 1 bag of kale



1. In a saucepan of salted boiling water, cook pasta *al dente*. Drain and rinse with cold water.
2. In a salad bowl, for the vinaigrette, whisk oil, 2 tbsp. of water, vinegar and maple syrup. Add pasta, cherry tomatoes, garlic, bocconcini, kale and artichoke hearts. Season with salt and pepper then mix.
3. Serve and garnish with basil.



- 80 ml (1/3 cup) of évoilà5 extra virgin olive oil
- 2 tbsp. of wine vinegar
- 1 tbsp. of maple syrup