

Classic Caprese Sandwich Recipe: Fresh Mozzarella, Basil, and Balsamic Bliss

The 10-Minute Caprese Sandwich: A Summer Lunch That Tastes Like Italy



TIME
10 min

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INGREDIENTS

Bread: 1 ciabatta or baguette roll, or 2 slices of rustic artisan bread (I prefer a crusty exterior and a soft interior).

Fresh Mozzarella: 2-3 slices of fresh mozzarella cheese (Look for Bocconcini or a high-quality fresh ball packed in water).

Ripe Tomato: 2-3 slices of ripe tomato (Heirloom or Roma tomatoes work beautifully in season).

Basil: A handful of fresh basil leaves.

Balsamic Glaze: 1-2 teaspoons of high-quality balsamic glaze (this is thicker and sweeter than vinegar).

Olive Oil: 1-2 teaspoons of extra virgin olive oil.

Seasoning: Salt and freshly cracked black pepper, to taste.

Optional Flavor Boosts: Pesto or a small handful of arugula.

DIRECTIONS

1. This : Caprese Sandwich is so easy, it almost doesn't need instructions, but these steps ensure the best possible flavor and texture.
2. Export to : Sheets

SWAPS & NOTES

Bread Swap: If you can't find ciabatta, a quality sourdough or a thick slice of Italian bread will work well.

For a less carb-heavy option, you can wrap the ingredients in a large lettuce leaf!

Balsamic vinegar is too thin and will make your bread soggy instantly.

The glaze is thick, sticks to the cheese and tomato, and provides the essential sweetness and tang.

TIPS FOR SUCCESS

Use Ripe Tomatoes Only: This recipe is entirely dependent on the quality of the tomato.

Use an in-season, dark red, and fragrant tomato.

A bland, pale tomato will ruin the whole experience.

Drain Your Mozzarella: Fresh mozzarella, especially the balls packed in water, holds a lot of moisture.

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