

Fried Fresh Mozzarella and Red Tomato with Crispy Prosciutto

by Chef Judi Gallagher

I especially like to make this dish without the bread on top of a thin frittata as a hot summer night dinner served with a crisp Pinot Griecio and sliced melon for dessert.

Ingredients

2 pounds red beefsteak tomatoes (about 4 medium), cut into 1/4-inch-thick slices
1/2 cup Italian breadcrumbs
1/2 pound sliced prosciutto d' parma, cooked until crisp,
8 large slices firm white sandwich bread
3/4 pound fresh mozzarella, cut into 1/4-inch-thick slices
24 fresh basil leaves, washed well and spun dry
Aged balsamic

Preparation

Preheat broiler.

In a small bowl coat 4 tomato slices evenly with breadcrumbs and season with salt. In a 10- to 12-inch heavy skillet heat 1/4 cup olive oil over moderate heat until hot but not smoking and cook tomatoes until golden brown on both sides, about 5 minutes, transferring them as cooked to paper towels to drain. Coat and cook remaining tomatoes in same manner, using additional drippings if necessary.

On a baking sheet broil one side of bread slices about 3 inches from heat until golden. Make sandwiches by layering, on untoasted sides of bread, mozzarella, basil, tomatoes, and prosciutto. Top with remaining bread slices, toasted sides up.

Drizzle with aged balsamic