Yields 4 Open Faced Sammy's

1 Loaf Artesian Bread

8 oz Fresh Mozzarella

4 Basil Leaves

2 Roma Tomatoes

2 Eggs

1 Avocado

1 C Arugula

1 C Italian Bread Crumbs

1/4 C Flour

1/2 tsp Garlic Powder

Salt

Pepper

Olive Oil

Sauces

Apple, Red Wine, Balsamic Reduction:

1 C Balsamic Vinegar

1 C Malbec Wine

1 Honey Crisp Apple

Poached Egg Yolk:

3 Eggs

Let’s start first with the balsamic reduction. Add your wine, balsamic, and sliced apple into a sauce pan and reduce on medium heat until it cooks 3/4 of the way down. Take out your apples, and strain them over your balsamic by pushing down on them in with spoon. This will add so much flavor from your, now, cooked apples. Final reduction will yield about 1/4 C of this sweet, and zesty drizzle.

Next cut the mozzarella into 4 large pieces (and one mini sampler…I mean quality control is very important…) and dredge them in flour.

Divide your bread crumb mix in half and add a dash of salt, pepper, and 1/4 tsp garlic power. Do the same with the other half of the bread crumb mix as well. Blend your eggs, then take your dredged mozzarella and dip them into your eggs and breadcrumb mix. You will do this with all of them, then repeat the process one more time to ensure your mozzarella is fully coated in this soon to be crispy breading.

Slice and drizzle your bread with olive oil, salt, and pepper, and get those baby's toastin'.

Meanwhile take 3 egg yolks and poach them just until their casing becomes a bit white. Take a slotted spoon and push down on your yolk, over a small bowl, so that that creamy delight has a landing spot (other than right into your mouth, of course). If you were able to refrain from eating the yolk already, set it aside to be a delicious addition to our sammy's!

Next bring 2 inches of olive oil to medium high heat and add in your coated mozzarella. Cook for 1 minute (or sometimes a little more) on each side, until you start to see the mozzarella become puffy, and outside is nice and crispy.

Cut up your fresh ingredients, and now you are ready to build your Caprese any way you like!

Note: Mix and match this sammy! Keep the mozzarella fresh, and fry the tomatoes. Swap the apple balsamic reduction for my peach balsamic reduction (found HERE). Change the arugula to spinach, or even add all of the above to a sammy while simultaneously running on a treadmill. The choice is up to you!