

From: [REDACTED]
To: Karyna Shuliak [REDACTED]
Subject: Re: JE's mozzarella sandwich recipe
Date: Tue, 26 Nov 2013 03:42:16 +0000

Thank you!

Sent from my iPhone

On Nov 25, 2013, at 10:33 PM, Karyna Shuliak [REDACTED] wrote:

Neither can I ! :) When I called this farm they said they start at about 8am until ~4:30pm I believe..(not exactly sure) I would come in the morning when possible, as they may sell out their stuff tquickly. Here is their contact info in case you may need it:

Tonjes Farm Dairy
Tim & Mary Tonjes [REDACTED]
[REDACTED]

On Nov 25, 2013, at 10:24 PM, [REDACTED] [REDACTED] wrote:

Omg I had better practice, j can't even make oatmeal for my breakfast. Karyna do you know the hours of the market on sat, all day?

Sent from my iPhone

On Nov 25, 2013, at 9:39 PM, Karyna Shuliak [REDACTED] wrote:

Ingredients:

Mozzarella cheese: from Tonjes Farm Dairy (they are on the farmers market on Union Square only on Saturdays)
Eli's 7 grain bread
Heirloom tomatoes sliced
Hass avocados sliced
Basil chopped
Glaze balsamic vinegar
Truffle oil
Salt, pepper

Slice tomatoes, avocados, basil to be ready when cheese is melted.

Toast a slice of bread until crunchy.

Melt mozzarella separately until soft (when the edges just start to bubble) but not overdo, as it will get stiff. This can be done in a microwave(much faster) or in the oven.

When melted, place the cheese on the toast. Place tomatoes on top, sprinkle a little with salt and pepper, put avocado on top of that, and sprinkle a little with salt and pepper as well. Drizzle with glaze balsamic vinegar and a touch of truffle oil. Add chopped basil on top.