# Chef Rhys Lewis reinvents caprese with crispy mozzarella and creamy mascarpone



Chef Rhys Lewis offers a fresh twist on the classic combination of mozzarella, tomatoes, and basil. By crisping small mozzarella balls, known as ciliegine, he creates a varied texture and temperature contrast. The dish is further enhanced with creamy mascarpone to balance the acidity of garden tomatoes. Pesto and balsamic reduction drizzle add finishing touches. All components can be prepared in advance and served chilled.