

Bite Sized Caprese Salad Skewers

Yield: 20 – 24

Ingredients

12 Mini Rosa Tomatoes, halved

12 Bocconcini halved (fresh bite size mozzarella balls)

4 – 5 Fresh Basil leaves shredded

Olive Oil

Salt & Pepper to taste

Cocktail Sized Fork Skewers

Method:

Marinate the tomato halves and mozzarella balls in a little olive oil with salt & pepper

Remove the tomatoes and pierce each half through a cocktail sized fork skewer

Shred the basil leaves and add to the mozzarella and olive oil mixture, stir well to combine (use your discretion as to how much basil to incorporate)

Pierce the mozzarella, now coated with basil, on top of the tomato skewer

Plate mozzarella side down

Notes: Marinade your tomato & mozzarella ahead of time but no more than 1 hour – any longer and the vibrant colour of the tomato will deteriorate. I struggled to find the mini bocconcini & eventually found them at Giovanni's Deli in Greenpoint, Cape Town.

