

## Tomato, Basil & Bocconcini Skewers

### Ingredients

- 2 punnets of cherry tomatoes
- 2 tubs of La Casa Cherry or Bambini Bocconcini 220g
- 1 bunch of fresh basil
- sea salt
- cracked black pepper
- good quality extra virgin olive oil
- good quality basil pesto (if desired)

### Directions

1. Slice cherry tomatoes in half and place in a large bowl
2. Drain Bocconcini Balls and combine with tomatoes
3. Tear basil leaves and combine with tomato & bocconcini
4. Season with sea salt and cracked black pepper and pour over good quality extra virgin olive oil (for a stronger basil marinade add a small amount of good quality basil pesto). Combine all ingredients well so that bocconcini and tomato are covered in marinade.
5. On a tooth pick, place a basil leaf, bocconcini ball and finally, half a cherry tomato (placing the cherry tomato on the bottom of the tooth pick allows the skewer to stand up on its own).
6. Place the skewers on a platter and serve as a canapé.



Notes: The key to this dish is always using fresh ingredients (basil, tomato and bocconcini) and the highest quality Olive Oil or Basil Pesto.

As a variation, when serving, drizzle skewers with sticky balsamic glaze (available in supermarkets and gourmet delicatessens)