



## **Marinated Baby Bocconcini**

### **Oleo Cazorla Extra Virgin Olive oil**

Serves 8

Adapted from Chow Recipe posted by Kate Ramos ([www.chow.com](http://www.chow.com))

#### **Ingredients:**

Note: All the flavours will blend and mellow nicely during the marinating time. Instead of manually chopping, the use of a food chopper is recommended if available.

About 24 drained baby bocconcini cut in half  
1/2 cup Oleo Cazorla fruity extra-virgin olive oil  
1/4 cup finely chopped fresh Italian parsley leaves  
3 tablespoons finely chopped capers  
½ can (50g) flat fillets of anchovies, drained and finely chopped  
1 medium garlic clove, finely chopped (best if mashed in a mortar)  
1 teaspoon red wine or balsamic vinegar

#### **Instructions:**

1. Combine all ingredients in a small bowl and toss until mozzarella is well coated. Place in an airtight container and let marinate overnight or at room temperature about 4 hours – stir from time to time.
2. To serve, bring to room temperature and season with freshly ground black pepper.

The bocconcini will keep covered in the refrigerator for 1 week.

Enjoy!

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