

Tomato and Mozzarella Appetizers

Brochettes de Tomates et Mozzarella

16 to 24 pieces

1 pint cherry tomatoes
1 recipe Basil Oil (*Huile de Basilic*)
8 oz fresh mozzarella
 basil leaves for garnish
 sea salt
 freshly ground pepper

1. Cut a thin slice off the tops of the tomatoes and scoop out the seeds. Season inside with salt and pepper. Place upside down on a paper towel.
2. Cut the cheese into small pieces that will fit into the insides of the tomato. Drizzle about 1/2 tsp of basil oil into the tomato and then place cheese on top. Drizzle a few drops of oil on top and garnish with a basil leaf.

Basil Oil

Huile de Basilic

1/2 cup basil leaves, trimmed
1 garlic clove
1/4 cup olive oil

1. In a small saucepan bring water to a boil. In another bowl, create an ice bath. Add the basil to the boil water for 20 seconds. Strain and quickly place in ice bath to set the color and stop the cooking. Strain. Put basil, garlic and oil in a blender and process until liquefied. Strain and place in a container.