

Chorizo and Mozzarella Antipasti

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This is a fantastic dish to serve at the beginning of a long, Italian-style dinner party, or as a light lunchtime nibble. It's a really simple recipe that can be adapted depending on what ingredients you've got to hand in your store-cupboard – you can swap the beef tomatoes for cherry, the mozzarella for cheddar and the chorizo for pepperoni.

Ingredients:

1 large chorizo sausage
4 balls of buffalo mozzarella
4 beef tomatoes
Handful of fresh basil leaves
Salt and pepper
Extra virgin olive oil
Cocktail sticks

Directions:

1. Remove the skin, if there is any, from the chorizo and finely slice it.
2. Slice the mozzarella into slices about half a cm thick.
3. Slice the beef tomatoes into slices about half a cm thick.
4. Pick the largest basil leaves you can find from the stalks and give them a quick wash to pep them up.
5. Beginning with the basil leaves, start to make towers in this order: basil leaf, tomato, mozzarella, chorizo. Poke a cocktail stick through the centre of the tower and place it on a greased baking tray.
6. Season the stack well and drizzle with olive oil.
7. Place under a hot grill until the mozzarella is just slightly melted.
8. Remove the cocktail stick to serve.

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