



I.P.A ADULTS

Eyeball Caprese Bites



Ingredients:

200g ball mozzarella cheese

8-10 cherry tomatoes

basil leaves

Equipment:

melon baller

single hole punch (optional)

cocktail sticks



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Method

Using the smaller end of a melon baller, scoop balls of cheese from the mozzarella ball.

Slice the cherry tomatoes in half, so you end up with the same number of halves as the scooped-out mozzarella balls.

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Place a circle of basil on the top of each 'eyeball'. Pop a cocktail stick into each eyeball or skewer them in pairs.

Serve immediately or cover and store in the fridge until ready to serve.

Note: If you can find mini mozzarella balls they work perfectly for this recipe and will save you a bit of time too. Simply use them in the place of the scooped-out mozzarella balls in this recipe.