



CREATION

Creating Wines of Distinction

Creation Syrah Grenache

Basil marinated Mozzarella and Cherry Tomato skewers

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

INGREDIENTS:

- 1 Red pepper, quartered and seeded
- 1 Garlic clove, finely chopped
- 1 tbsp. lemon juice
- 2 tbsp. olive oil
- ½ tsp. salt
- 1 tsp. cracked black pepper
- 20 baby mozzarella balls
- 15g basil, finely chopped
- 20 cherry tomatoes, halved
- 20 large basil leaves

METHOD:

Grill and peel pepper quarters. Cut peppers quarters into very fine dice. Combine pepper dice, garlic, lemon, oil, salt and cracked pepper in a non-metallic bowl. Add the mozzarella balls and toss to coat each piece well. Cover and marinate at room temperature for at least 30 minutes. Sprinkle basil over and toss to coat each piece well. Thread 1 cherry tomato half and 1 mozzarella ball on to a skewer. Wrap each remaining cherry tomato half in 1 basil leaf and add 1 to each skewer. Serve chilled or room temperature.