

## Marinated mozzarella balls

Serves 4

**1 cup of fresh basil leaves**

**3 anchovy fillets, finely chopped**

**125ml olive oil**

**200g small mozzarella balls, drained**

**4 tomatoes, sliced**

**a handful of rocket leaves**

**1** Put the basil, anchovies and olive oil into a food processor or chop up the basil leaves and blend by hand until the mixture is smooth.

**2** Put the basil purée into a bowl and add the mozzarella balls. Mix well. Cover the bowl with clingfilm and leave in the fridge to marinate for at least two hours.

**3** Arrange the tomatoes on a serving plate and arrange the mozzarella balls on top. Garnish with a handful of rocket leaves just before serving.

|         |     |        |     |        |         |
|---------|-----|--------|-----|--------|---------|
| Fat     | 41g | Carbs  | 3g  | Energy | 430kcal |
| Protein | 11g | Sodium | .3g | Fibre  | 0g      |



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