

Description



A simple, gourmet appetizer or side dish! These tomato, basil, mozzarella Caprese skewers are so simple to make and easy to serve. Finish with a drizzle with our Aceto Riserva.

Ingredients:

- Fresh mozzarella cheese (1/2? balls or cubes)
 - Ripe grape tomatoes or cherry tomatoes
 - Fresh basil leaves
 - Skewers
 - The Olive Tap's [Aceto Balsamico di Modena, Riserva](#)*
 - [The Olive Tap's 100% Extra Virgin Olive Oil](#) (your favorite)**
 - Salt to taste
- *may substitute [Sicilian Lemon White Balsamic Vinegar](#)
**try with our [Basil Fused Olive Oil](#), too!

Directions:

1. Take fresh mozzarella cheese (1/2? balls or cubes), ripe grape or cherry tomatoes and fresh basil leaves. Alternately spear cheese, tomatoes and basil on skewers.
2. On a decorative platter, drizzle Aceto Balsamico Riserva. Arrange skewers on the platter. Drizzle kabobs with The Olive Tap 100% EVOO of your choice and a touch more of Riserva and a sprinkle of sea salt. Serve

immediately.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/riserva-caprese-cabobs-2/>

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