

## 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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