

Super Simple Fresh Mozzarella and Basil Bites Recipe

Prep Time: 5 minutes
 Cook Time: 10 minutes
 Total Time: 15 minutes

Yield: 30



Simple, fresh and fast, make it the first play of the game.

Ingredients

- 1 package of Ovoline fresh mozzarella (about 15, cut in half to make 30)
- 1 egg plus 1 tablespoon of water for egg wash
- 15 fresh basil leaves, plus more for garnish
- 30 sheets fresh wonton wrappers
- 1 cup fresh extra virgin olive oil or canola oil (if your olive oil has sat in the pantry for months, use canola oil instead.)
- 1 cup of your favorite warm tomato sauce (yep, canned is acceptable here) or make your own fav.

Preparation

1. Drain the mozzarella on a paper towel making sure that they are not moist or dripping with any liquid.
2. Whisk the egg and water together with a fork.
3. Wash and dry the basil leaves and then stack 5 together...roll them together into a little parcel, cut them length wise into little strips as shown...this is called chiffonade...very fancy term that means "cut into little strips".
4. On top of one of the wontons, place an Ovoline, cut in half.
5. Sprinkle a bit of the basil on top.
6. Brush the outside of the wonton with the egg wash.
7. Press ends together and tuck the ends underneath. Let rest for about a minute. This is to seal the little parcels.
8. Heat the olive oil in a LARGE pan till it reaches 350 degrees. PLEASE NOTE: DO NOT OVERHEAT THE OIL and do not use more than the recommended amount of oil, you are NOT deep frying.
9. Place the little parcels in the pan and cook (do not crowd, about 8 or 10 in the pan are just right.

Cook till golden brown on each side, about a minute.

10. Drain on paper towels.
11. Sprinkle with grated cheese.
12. Serve immediately with your favorite warm tomato sauce.
13. Enjoy!

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