

Smoked Bocconcini with Radicchio

INGREDIENTS

- 1 T. extra virgin olive oil
- pinch of hot pepper flakes
- pinch of garlic
- 4 pieces sun-dried tomatoes
- pinch of salt
- 4 smoked Bocconcini mozzarella
- pinch of oregano
- 2 large radicchio leaves, washed and dried
- pinch of parsley

PREPARATION

- 1) Preheat oven to 350°F.
- 2) Combine the olive oil, garlic, salt, oregano, parsley and hot pepper in a small bowl. Add sun-dried tomatoes and set aside to marinate for 10 minutes.
- 3) Take 4 smoked Bocconcini and make a cut into each top, without cutting all the way through. Tuck 1 sundried tomato into each piece. Make a second cut across each piece to create an "X." Place in the oven to warm, about 3 minutes.
- 4) Take the 2 radicchio leaves and place each on a small plate. Remove the smoked Bocconcini from the oven, placing 2 pieces onto each leaf. Drizzle with marinade and serve immediately.

Serves 2.



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