

## Marinated Bocconcini



Serve as part of an antipasto platter or with tomatoes, olives and baby spinach as a salad.

- 250g bocconcini
- 6 fresh basil leaves
- 1 teaspoon black peppercorns
- 1 dried red chilli
- New Zealand extra virgin olive oil

Drain the bocconcini, then dry thoroughly with paper towels.

Place the bocconcini in a clean, dry jar. Add the basil, peppercorns and chilli.

Cover completely with extra virgin olive oil. Cover the jar and store in the refrigerator for up to 3 days. Drain the bocconcini well before serving.