

Balsamic cantaloupe, basil marinated bocconcini and prosciutto Italian skewers

Recipe for 24 tapas



Description

Perfect appetizers for the hot days: melon balls marinated in balsamic, marinated bocconcini pearls with olive oil and basil and skewered with a thin slice of prosciutto.

Note

You could also replace the melon balls with cherry tomatoes.

Ingredients

For the Italian skewers

- 0.50 Unit(s) Cantaloup
- 30 Ml Balsamic vinegar
- 24 Unit(s) Bocconcini pearls
- 2 Sprig(s) Basil
- 30 Ml Olive oil
- 8 Slice(s) Prosciutto
- Salt and pepper

Preparation

- Preparation time **20 mins**

General preparation

Prepare cantaloupe balls with a melon baller. Chop the basil leaves. Cut the slices of prosciutto into 3 lengthwise.

Assembling the skewers

Realize cantaloupe balls with a melon baller. Chop the basil leaves. Start skewering with the prosciutto slice, then a melon ball, prosciutto again, a bocconcini pearl finishing with the prosciutto slice to obtain a prosciutto weaving pattern.

Bon appétit!