

Fresh Mozzarella Rolls with California Prunes, Peaches and Basil

by
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Light, and loaded with vitamins and minerals, these mozzarella rolls can be prepared in no time and are a perfect appetizer; surprising the palate with contrasting savoury ingredients and fruit, combined with the intense aroma of basil, and creating a very pleasant array of flavours.

These quick, easy, no-cook mozzarella rolls are perfect for a light summer lunch on the hottest of days...and maybe keep some ready for a picnic, or lunch at the beach!

Prep Time: 15-20 minutes

Cook Time:

Oven

Temperature:

Serves: 4 people

Ingredients:

- 1 block of mozzarella
- 6 California Prunes
- 1 peach
- 450g ham
- 12 basil leaves
- Extra virgin olive oil
- Pepper



- Here's How:**
1. Cut the mozzarella into thin slices. For a fine and perfect result, you can use a mandolin.
 2. Cut each California Prune in half and cut the peach into wedges.
 3. Divide each slice of ham in half.
 4. It's time to make the rolls:
 - Place a slice of mozzarella on the board and place a slice of ham on top #.
 - Add one of the California Prune halves in the centre, together with a slice of peach and a basil leaf.
 - Then roll everything up.
 5. Season with mixed pepper for a more aromatic effect, and complete with a drizzle of oil.

Serving Suggestion: Eat as a summer appetizer, for a tasty and healthy buffet, or as part of a picnic.