MARINATED MOZZARELLA BALLS

APPETIZERISSIMO!



Preparation Time: 10 minutes
Ready In: 2 hours or overnight



WINDSOR LESEL FLEUR DE SEL

Ingredients

200g	small fresh mozzarella balls
	Sliced heirloom tomatoes, for serving
	Sliced melon, for serving
	Crostini, for serving

Marinade

2 tsp. (10 mL)	Windsor LeSeL Fine Sea Salts
3/4 cup (175 mL)	olive oil
1 tsp. (5 mL)	chili flakes
1 handful	fresh basil leaves, torn
1 small bunch	fresh thyme, torn
1 small bunch	fresh oregano, torn
1 pinch	pepper
Peel and juice	1 small lemon

Instructions

In a bowl, mix together the marinade ingredients. Pour over the mozzarella balls and toss gently to coat.

Cover and refrigerate for 2 hours or overnight. Serve with crostini, sliced melon or sliced heirloom tomatoes.

Suggested Salt Substitutions:

Windsor LeSeL Fleur de Sel