

Caprese Shooters

Makes 4

Ren Manning prepared this hors d'oeuvre for our auction meal in Charleston. Bufala mozzarella is made from buffalo milk. ULIVA extra virgin olive oil is a gold medal winning oil. The balsamic vinegar, olive oil, and truffle-flavored balsamic pearls can be ordered from Uncommon Gourmet ([link](#)).



Equipment

- Tall shot glasses or small ramekins

Ingredients:

- 4 Ripe cherry tomatoes
- 4 oz. bufala mozzarella
- Pinch of salt
- Twist of freshly ground pepper
- A "generous pour of ULIVA extra virgin olive oil
- Drizzle of 8-yr old Reale Balsamic vinegar
- 1/2 tsp. of Reale truffle flavored balsamic pearls
- 4 fresh basil leaves



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<input checked="" type="checkbox"/>	Directions	Time (min)
	Cut 4 cherry tomatoes into halves or quarters	2
	Cut 8 pieces of bufala mozzarella	2
	Alternate tomatoes and cheese pieces in shot glasses	2
	Add a generous pour of olive oil to each. Leave room for additional liquids.	1
	Drizzle with balsamic vinegar	1
	Spoon 1/8 tsp. truffle flavored pearls on top	1
	Garnish with a basil leaf	1
	Total	10