



Quick Cocktail Bites: Mini Caprese Arancini Scallops



Serves

8



Prep Time

20 mins



Cook Time

15-25 mins

Here are some quick and impressive looking options to serve with drinks to serve for easy entertaining.

Ingredients

Mini Caprese

4 cherry tomatoes,
halved

4 cherry bocconcini

4 fresh basil leaves

Sea salt, black pepper,
olive oil & balsamic
vinegar to serve

Arancini

Store-bought arancini

Store-bought tomato
relish

Finely grated parmesan

Scallops

8 scallops with shell

1 tbspn olive oil

20gms butter

1 sprig lemon thyme or
tarragon

Zest & juice of half a
lemon

Method

For the Caprese

Use decorative cocktail sticks to skewer the tomatoes, bocconcini and basil. Season and drizzle with the olive oil and a little balsamic vinegar just prior to serving.

For the Arancini

Heat arancini according to packet instructions. Serve on small plates or large serving spoons. Top with finely grated parmesan to serve.

For the Scallops

Heat a frying pan with the oil and butter over a low - medium heat. Pan fry the scallops until just cooked through (about 2 mins on one side and 1.5 minutes on the other). Add the herbs, lemon zest and juice at the very end just to heat through. Serve on the shell topped with more fresh herbs and spoon over some pan juice.



Notes & Serving Suggestions

- Buying the best produce you can will always yield the best results. Save yourself some stress and buy a couple of things pre-made!
- Easy entertaining looks special with presentation - like serving the scallops on their shell.
- These recipes are easily scalable.

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