

Marinated Ciliegine

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When tomato season ends, serve the marinated ciliegine on their own with toothpicks to go with drinks. Adapted from *The Cheese Course* by Janet Fletcher (Chronicle Books).

Ingredients

- 1/2 cup extra virgin olive oil
- 1 large clove garlic, minced
- 1 teaspoon dried oregano or 2 teaspoons chopped fresh oregano
- 1/4 teaspoon Aleppo chile or other chile flakes, or to taste
- 1 pound ciliegine-size mozzarella, well drained
- 1 tablespoon capers, rinsed and coarsely chopped
- 2 tablespoons chopped Italian parsley
- Kosher or sea salt
- Tomatoes, preferably mixed colors



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Directions

In a small saucepan, warm the olive oil, garlic, oregano and chile over medium-low heat until the garlic sizzles and just begins to color, 2 to 3 minutes. Remove from the heat and cool to room temperature. Put the ciliegine in a bowl and cover with the seasoned oil. Add the capers and stir gently. Cover and let stand for 2 to 3 hours at room temperature, stirring occasionally. Just before serving, stir in the parsley and season with salt.

Arrange the ciliegine on a serving platter and surround with tomatoes. Spoon marinade over the mozzarella and the tomatoes.

Serves 6 to 8