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### Caprese Skewers con Prosciutto

Yield: 24 skewers



12 large cherry tomatoes, each cut in half  
24 small balls of fresh mozzarella (I prefer the kind that comes marinated in olive oil and herbs)  
a large handful of fresh basil, cut into roughly 1½-inch pieces  
8 oz. thinly sliced prosciutto, cut into 2-inch wide strips  
24 toothpicks / party picks

1. Thread a ball of mozzarella on a toothpick.
2. Fold the basil in half, thread onto the toothpick, sliding on next to the mozzarella.
3. Fold the prosciutto into a ribbon-like shape and thread onto the toothpick.
4. Spear a tomato half to finish the skewer.

