



NATURAL PASTURES
cheese company

Karen's Marinated Bocconcini di Bufala

This twist on marinated bocconcini allows the flavours to mellow as they sit, complementing the creaminess of our fresh water buffalo cheese.

4 to 6 servings

Total Time: 15 minutes, plus at least 4 hours to marinate

Ingredients

360 g (13 oz) drained Natural Pastures Bocconcini di Bufala (2 containers)

125 ml (1/2 cup) extra-virgin olive oil

45 ml (3 Tbsp) capers, finely chopped

30 ml (2 Tbsp) finely chopped fresh Italian parsley leaves

15 ml (1 Tbsp) finely chopped fresh thyme leaves

1 medium garlic clove, thinly sliced

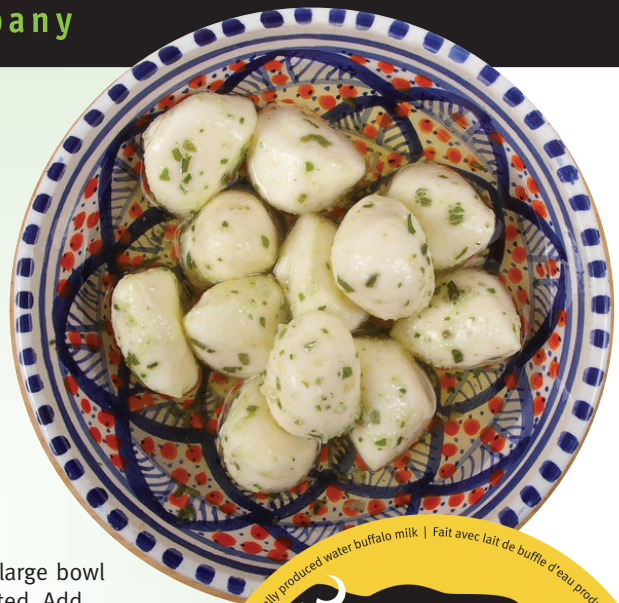
5 ml (1 tsp) kosher salt

2 ml (1/2 tsp) freshly ground black pepper

Toss all of the ingredients in a large bowl until the bocconcini is well coated. Add tomatoes if you like. Refrigerate in an airtight container and let marinate at least 4 hours or overnight.

Serve at room temperature. Can be served with anchovy-marinated olives, marinated mushrooms, cured meats, and crusty bread for an impromptu picnic.

The bocconcini will keep for one week if refrigerated in a covered container.



All of the water buffalo milk in our cheeses is delivered fresh from three Vancouver Island farms.

Karen Pattison,
one of our staff,
created this recipe
and it was a hit at
the Wine and Blues
Fest by the Sea in
Campbell River.

www.naturalpastures.com