

Marcel's Caprese Christmas Blinis

Makes 24 – perfect for entertaining

Ingredients

1 packet Marcel's Fancy Blinis (in your supermarket's freezer section)
24 slices fresh mozzarella (around 8 small sized balls)
12 large cherry tomatoes
24 basil leaves
1 cup balsamic vinegar
¼ cup honey



Method

1. Make balsamic reduction by heating vinegar and honey in small pot over high heat.
2. Bring to boil, reduce heat to low, and simmer until vinegar has reduced to 1/3 cup (about 10 min). Leave to cool.
3. Heat blinis according to packet directions.
4. Top blinis with slice of mozzarella, half a cherry tomato and a basil leaf, then drizzle with balsamic reduction to serve. Any remaining balsamic reduction can be stored in the fridge.

Recipe provided by Marcel's



<https://www.marcel's.co.nz>