



## **Mozzarella Fresca with EVOO and fresh Rosemary**

- 1 1/2 cup Extra Virgin Olive Oil
- 1 pound of mozzarella fresca, drained
- 1 teaspoon kosher salt
- 1/2 teaspoon hot red chili flakes (optional)
- 2" sprig fresh rosemary, bruised to release fragrance

Drain the mozzarella and salt.

In a medium sauce pan, over medium low, gently heat 1/2 cup of EVOO, red chili flakes and rosemary to 175 degrees. Hold for 2 minutes and then allow to cool to room temperature. Mix in the remaining cup of EVOO. Place the salted mozzarella fresca in a jar or other container large enough to hold the olive oil and cheese. Pour the oil, herbs and chili flakes over the cheese. Marinate in the refrigerator for up to one week. This cheese is delicious speared on a toothpick with a small, ripe cherry tomato and a basil leaf.