

## Warm Mozzarella with Tomatoes, Black Olives & Fresh Basil

This quick and easy to prepare dish used to be served during the wine harvest in Northern Italy, all cooked outside from fresh local produce. The ladies would make a fire and put a huge iron pan over it and cook the meal.



When ready everyone broke off a piece of delicious crusty Italian bread and dunked it into the pan, catching tomato and mozzarella with it and ate. At last, when everything was gone, they would soak up the remaining yummie liquid with their bread. Enjoy!

Ingredients:

- fresh tomatoes, preferably Roma or Plum
- fresh Basil leaves
- FRESH Mozzarella, the type which comes in brine and is a soft white ball
- pitted black olives (canned, check how salty the brine is in regards to seasoning)
- good quality Olive oil (has to smell great)
- black pepper, freshly cracked
- kosher salt
- anchovies (optional)

Per person you need:

- ½ lb. fresh Mozzarella, cut into 3/8 inch thin slices
- 2-3 oz. black olives, chopped coarsely; reserve the brine
- 2 ripe plum tomatoes, cut into 3/8 inch thin slices
- 6 leaves fresh Basil (more if you like)
- 2 anchovy fillets (optional)

**Pre-heat the Cook-N-Dine on 4-5.** Meanwhile spread out 2 tbsp. of olive oil throughout the cooking center and add tomato slices.

**When yellow light is off, set temperature to 6.** When reached (yellow light off) spread the tomatoes out and cook for about 2 minutes. Reduce heat to just above 5 and add the chopped olives. Add 1/4 cup of the olive juice and top with the Mozzarella slices. Season with freshly cracked black pepper and salt to taste.

As soon as the Mozzarella starts melting around the edges, reduce the temperature to 2 to keep warm. Top with as many basil leaves as you like, add anchovies and serve.

Great with just Italian bread or fresh French bread (Baguette).

When done, switch the Cook-N-Dine off to avoid unintentional use.

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