



Pancetta-wrapped Grilled Mozzarella

This is another of those quick-to-assemble dishes perfect for entertaining. Inspired by a dish I used to love years ago at Castelmola restaurant in Leichhardt, the addition of mustard fruit takes it from yum to wow! I use Vannella nodini - large, juicy, bite-sized knots of fresh mozzarella - but you could use smaller bocconcini if they aren't available. Flat pancetta is best for this recipe, but improvise if you need to by using the fatty strip from rolled pancetta and saving the meaty centre for another dish. We really enjoyed these snacks with a glass of Ponente 270 Lambrusco dell'Emilia (imported by Godot Wines). Salute!

Makes about 14 pieces

METHOD

1. Check the hard rind has been removed from the pancetta, if not peel it off.
2. Place a slice of mustard fruit on each cheese.
3. Wrap a slice of pancetta around to enclose it and spear it with a small skewer to hold it in place.
4. Place on a baking paper-lined oven tray.
5. Heat the overhead grill to very hot.
6. Place baking tray under the grill for 3-5 minutes, until pancetta is crisp.
7. Serve immediately with cold wine and good company.

INGREDIENTS

- 400g nodini mozzarella
- 250g thinly sliced pancetta
- 2 tablespoons finely sliced mustard fruit