

Crostini with mozzarella di bufala, shrimp, and cherry tomatoes

Crostini with mozzarella, shrimp, and cherry tomatoes (Crostini con mozzarella, gamberetti e pomodorini) is a delicious dish and very easy to prepare. It's perfect as an apéritif or as an antipasto.

Ingredients

1 baguette
ca. 20 frozen shrimp
ca. 5-10 cherry tomatoes
1 mozzarella di bufala cheese
3 tbsp chopped parsley
1/2 garlic clove
Sufficient extravirgin olive oil

Procedure

1. Cut the baguette into slices about 2cm thick, toast or grill for ca. 2-4 minutes, until they begin to turn brown.
2. Bring ½ litre of water to a boil, put in the still-frozen shrimp, let cook for 3-4 minutes, remove and set apart.
3. Prepare an emulsion of the chopped parsley, half clove of garlic, crushed, and the olive oil.
4. Cut the mozzarella and the tomatoes into slices ca. ½ cm thick.
5. Assemble the crostini, placing the mozzarella, shrimp, and tomatoes on top of each toasted bread slice.
6. Drizzle over the crostini the garlic, oil, and parsley emulsion.