

BACON FAT CHERRY TOMATOES WITH BOCCONCINI

This is one of those things you'd throw together when you've got leftover cheese from a little salad the night before. Funnily enough, if not at breakfast, this dish would go down a treat at a pizza party where there aren't any carb-free bases.

250g streaky bacon, cut into four-centimetre strips • 20g bacon fat or butter
1 cup large cherry tomatoes • 250g balls fresh bocconcini (you can break up a piece of buffalo mozzarella into big chunks) • 1 handful fresh basil leaves

- 1/ Add the bacon and fat to a cold pan, then place on the heat.
- 2/ Keep the heat on medium-low for about five minutes to let the fat and juice come out of the bacon.
- 3/ Once the bacon is crispy, crank the heat up to full, add the tomatoes and stir continuously.
- 4/ Once the tomatoes and bacon are looking brown on the edges, chuck the cheese balls and basil in, toss for about 10 seconds and serve immediately.

Note: Eat this the moment that cheese goes in. If you leave it for any longer the cheese will melt and you won't get that amazing sensation of a ball of cheese actually melting in your mouth. If you're fresh out of bocconcini, any cheese will do. Brie and Camembert are superb with tomatoes and melt brilliantly.

SERVES 4