

# Prosciutto Wrapped Mozzarella Bites

Prosciutto Wrapped Mozzarella Bites are the kind of appetizer that feels fancy but takes almost no time to prepare. Each bite combines salty prosciutto, creamy mozzarella, fresh basil, and a drizzle of tangy balsamic glaze. The result is a flavor combination that feels straight out of an Italian trattoria. I first made these for one of my Brooklyn pop-up dinners when I wanted something elegant that could be assembled quickly.

Guests loved how each bite delivered such a burst of flavor while still being light and easy to eat. What makes this recipe so special is its simplicity. You only need four main ingredients, and there is no cooking required, just assembly. Yet when you set them on a platter, they look like something that took hours to put together.

In this article, I will walk you through why Prosciutto Wrapped Mozzarella Bites are a go-to appetizer, explore the essential ingredients, share step-by-step instructions, give you my best kitchen tips, and suggest creative variations. I will also show you how pairing them with something refreshing like Chilled Prosecco Grapes creates a balanced spread that impresses without stress.

## Why Prosciutto Wrapped Mozzarella Bites Always Impress

### Simple Ingredients with Big Flavor

The magic of Prosciutto Wrapped Mozzarella Bites lies in how a few high-quality ingredients can create something memorable. Prosciutto brings savory saltiness, mozzarella adds creamy richness, and basil provides herbal freshness. The balsamic glaze ties everything together with a sweet-tangy finish. When you bite into one, you get the perfect balance of flavors and textures: salty, creamy, fresh, and slightly sweet. This is what makes them so addictive and why they always disappear from the platter first.

### Effortless Elegance

Another reason these bites are so beloved is their visual appeal. Rolled prosciutto looks delicate and refined, while the mozzarella and basil inside give each bite a pop of color. Once skewered with cocktail picks and drizzled with balsamic glaze, they transform into a centerpiece dish. The best part is that they take less than thirty minutes to prepare. Guests think you put in a lot of work, but the truth is that they are one of the simplest appetizers you can make.

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## Prosciutto Wrapped Mozzarella Bites

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- Author: [Aaron recipes](#)

- Total Time: 20 minutes
- Yield: 20 bites 1x

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## Description

Prosciutto Wrapped Mozzarella Bites are elegant appetizers made with prosciutto, mozzarella balls, basil, and balsamic glaze. Simple to prepare yet impressive enough for any gathering.

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## Ingredients

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Scale 1x 2x 3x

- ☐ 4 ounce package sliced prosciutto, halved lengthwise
  - ☐ 20 marinated mozzarella balls, drained
  - ☐ 20 fresh basil leaves
  - ☐ Balsamic glaze, to taste
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Cut prosciutto slices in half lengthwise
2. Drain mozzarella balls and pat dry
3. Lay a half slice of prosciutto on a flat surface
4. Place a basil leaf on one end and top with a mozzarella ball
5. Roll prosciutto around the mozzarella and basil
6. Insert a cocktail pick to secure
7. Repeat until all bites are assembled
8. Drizzle lightly with balsamic glaze before serving

## Notes

Prepare bites a few hours ahead and refrigerate. Add balsamic glaze right before serving. For variations, substitute mozzarella with marinated feta or add extras like roasted red peppers or sun dried tomatoes.

- Prep Time: 20 minutes
- Cook Time: 0 minutes
- Category: Appetizer
- Method: No-Cook
- Cuisine: Italian-Inspired

## Nutrition

- **Serving Size:** 1 piece
- **Calories:** 94
- **Sugar:** 0.1g
- **Sodium:** 57mg
- **Fat:** 8g
- **Saturated Fat:** 3g
- **Unsaturated Fat:** 1.4g
- **Trans Fat:** 0g
- **Carbohydrates:** 0.1g
- **Fiber:** 0g
- **Protein:** 6g
- **Cholesterol:** 14mg

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## The Essential Ingredients

### Prosciutto and Mozzarella

The foundation of this recipe is high-quality prosciutto and mozzarella. Prosciutto is a dry-cured Italian ham that is thinly sliced and full of flavor. Its saltiness enhances the mild creaminess of mozzarella. Using marinated mozzarella balls gives even more flavor because they come soaked in herbs and oil. The combination of these two ingredients creates a bite that feels indulgent yet balanced.

### Basil and Balsamic Glaze

Fresh basil adds brightness and color to each bite. It brings a herbal aroma that cuts through the richness of the prosciutto and cheese. The finishing touch is balsamic glaze, which provides sweetness and tang while adding shine to the presentation. You can use a store-bought glaze or make your own by reducing balsamic vinegar until thickened. Together, basil and balsamic glaze elevate the dish from simple to special.

## **Preparing Prosciutto Wrapped Mozzarella Bites**

### **Prepping the Ingredients**

Begin by halving the slices of prosciutto lengthwise so they are the right size for wrapping. Drain the mozzarella balls and pat them dry with paper towels to avoid excess moisture. Wash and dry the basil leaves, trimming them if needed. Having everything prepped and ready makes the assembly process smooth and efficient.

### **Assembling Each Bite**

Lay a half slice of prosciutto flat on a board, place a basil leaf on top, and set a mozzarella ball at one end. Roll the prosciutto around the basil and cheese, securing it with a wooden cocktail pick. Repeat until all bites are assembled. Arrange them neatly on a platter and drizzle lightly with balsamic glaze just before serving. This step not only enhances flavor but also makes the bites glisten beautifully under the light.

## **Tips for Success**

### **Balancing Flavors**

Prosciutto is naturally salty, so you only need a thin slice for each bite. Too much can overwhelm the mozzarella. The basil should be fresh and vibrant, adding balance without dominating. When drizzling the balsamic glaze, less is more. A light drizzle enhances flavor and presentation, while too much can overpower the delicate balance of the other ingredients.

### **Make-Ahead Strategy**

One of the best things about this recipe is that it can be prepared ahead of time. You can assemble the bites a few hours before serving and store them in the refrigerator. The only thing to wait on is the balsamic glaze, which should be added right before serving to keep the presentation fresh. This makes them perfect for parties and events where you want to minimize last-minute stress.

## **Serving and Pairing**

### **Stylish Presentation Ideas**

Presentation matters, especially with a dish as elegant as this. Arrange the bites on a wooden board for a rustic look or a marble platter for something upscale. Garnish with extra basil leaves or edible flowers for a touch of color. When you take a little extra time with presentation, even simple recipes feel luxurious.

## Pairing with Other Appetizers

Prosciutto Wrapped Mozzarella Bites pair beautifully with other appetizers. They shine when set next to refreshing dishes like [Chilled Prosecco Grapes](#). The sweet, boozy grapes balance the salty, savory bites perfectly. Together they create a spread that feels complete and inviting. Add a few more appetizers like crostini, olives, or roasted nuts, and you have a table that looks abundant and exciting without being overwhelming.

## Flavor Variations

### Cheese Alternatives

While mozzarella is classic, you can experiment with other cheeses. Bocconcini are slightly larger and milder, while marinated feta adds tanginess. Goat cheese rolled into small balls can also work, adding creaminess with a subtle earthy flavor. Each cheese gives the bites a different twist while keeping the same easy format.

### Adding Extra Flavors

You can also tuck extras into each bite. Sun-dried tomatoes add a chewy sweetness, roasted red peppers bring smoky depth, and a sprinkle of crushed nuts like pistachios adds crunch. These small variations allow you to customize the bites for different seasons or occasions while keeping the core idea the same.

## Tips From My Kitchen

### Scaling for Large Gatherings

If you are hosting a large party, these bites scale easily. Just buy extra prosciutto and mozzarella, set up an assembly line, and you can make dozens of bites quickly. Because the process is repetitive, it is efficient and perfect for prepping large quantities without stress.

### Storing Leftovers

If you end up with leftovers, store them in an airtight container in the fridge. They will keep for about a day, though the basil may wilt slightly. To refresh them, add a fresh basil leaf and another drizzle of balsamic glaze before serving. While best enjoyed fresh, they are still delicious the next day.

## Frequently Asked Questions

### Can I make these without basil

Yes but basil adds freshness and color that balances the flavors. If you skip it, consider substituting with arugula or a small spinach leaf.

### Can I prepare them the day before

You can assemble them the night before but for best presentation wait to add the basil and glaze until right before serving.

### **What if I cannot find marinated mozzarella balls**

You can use plain mozzarella balls and drizzle with olive oil and herbs before assembling. This adds similar flavor to marinated ones.

### **Do I need to use cocktail picks**

Cocktail picks are recommended because they keep everything together and make serving easier. They also add to the polished presentation of the dish.

## **Conclusion**

Prosciutto Wrapped Mozzarella Bites are proof that elegance does not have to be complicated. With just four ingredients you can create an appetizer that looks beautiful, tastes balanced, and comes together in minutes. The saltiness of prosciutto, the creaminess of mozzarella, the freshness of basil, and the tang of balsamic glaze all combine in perfect harmony. I have made these bites countless times for gatherings, and they are always the first to disappear.

Guests love how they feel both refined and approachable. Paired with refreshing options like prosecco grapes or classic dips, they create a spread that feels abundant and festive. From my stove to your table, may these bites bring elegance, joy, and plenty of shared moments to your gatherings.