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*by ewfood*

## Stracciatella – burrata heart with eggplant capona



## Ingredients

Stracciatella Cheese 400 grs  
Extra Virgin Olive oil 15 grs  
Salt flakes  
Eggplant caponata  
Eggplant 600 grs  
Tomato semi dry 60 grs  
Taggiasca olives 50 grs  
Olive oil 50 grs  
Celery stick 150 grs  
Basil leaves 50 grs  
Thyme fresh 10 grs  
Garlic clove 1 piece  
Salt and pepper  
<strong>Tomato gazpacho:  
</strong>Cherry tomato 200 grs  
Plum tomato 150 grs  
Tabasco 2 drops  
Worcester sauce 10 drops  
Oregano dry 1 pinch  
Salt and sugar

## Preparation

- 1 Peel the eggplant and cut in to cubes of 5mm of each side and do the same with the celery stick. Blanch the celery in salted boiling water for one min and cool them into water and ice bath. In a no stick pan heat up the oil with garlic and thyme, add the eggplant cubes and roast them until they become golden brown. Add the celery, taggiasca olives, the semidry cherry tomato and the basil leaves chopped into the pan and sauté for one min. Season with salt and pepper and take the caponata out from the pan on a large tray to cool it down. Remove the garlic clove and the fresh thyme.
- 2 <strong>For Tomato gazpacho:</strong>
- 3 <strong>
- 4 Procedure</strong>
- 5 Cut the cherry and plum tomatoes in chunky pieces and put in a blender with the other ingredient and mix them for 2 minutes. Rectify seasoning and strain to eliminate the skin and the seeds.
- 6 <strong>Plating</strong>
- 7 With the help of a ring place the caponata warm or room temperature in the bottom of

a pasta bowl. Add on top the stracciatella and topped with 2 table spoon of tomato gazpacho and complete the seasoning with the olive oil, salt flakes, black pepper, cherry tomato and a basil leaf.

### **Cooks Note**

This starter is made with stracciatella cheese that is the filling for the famous burrata combined with caponata that is a typical preparation of south of Italy in this case based on eggplant, basil, semi dry tomatoes, taggiasca olives and olive oil.

Recipe for 4 persons

Armani Ristorante, Taste of Dubai 2013

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