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Burrata



Ingredients

Serves 1 or 2

2 pieces thick cut whole wheat toast

1/2 lemon

1/2 cup burrata cheese

1 cup cherry tomatoes, halved

2 teaspoons olive oil

1 clove garlic, finely chopped

Maldon salt and freshly cracked black pepper to taste

Preparation

1. Toast the 2 pieces of whole wheat toast until the bread is just golden brown.
2. In a small skillet, heat the olive oil over medium high heat. Add the tomatoes and sauté for 3-4 minutes until they just start to burst. Add the garlic and sauté for 1 minute more until fragrant. Remove the tomatoes from the heat and season with salt and pepper.
3. Divide the tomatoes on top of the 2 pieces of toast, followed by 1/4 cup of the burrata on top of each.
4. Sprinkle with salt and pepper and serve immediately.

Cooks Note
