

RECIPE



Burrata, Lemon-infused Olive Oil, Honey and a Baguette

Ingredients

- 1 fresh ball of burrata cheese
- 1 lemon
- ½ cup extra virgin olive oil
- 1 fresh baguette loaf (e.g. Iggy's Ficelle)
- 2 garlic cloves, peeled and halved
- ½ cup local honey

Remove the zest (the peel of the lemon) from one lemon using a lemon zester/grater/knife. Only remove the outer yellow part of the lemon peel. The inner white part of the peel is bitter. Pour the extra virgin olive oil into a small saucepan. Add the zest. Stir the mixture to combine the ingredients. Heat the olive oil and lemon zest mixture on low heat for 15 minutes, stirring occasionally. Turn off the heat, stir, and cover. Leave the mixture to sit for 2 or more hours to allow the citrus flavor to combine with the olive oil. The longer you let the mixture sit, the stronger the citrus flavor. Set a strainer inside a bowl. Pour the mixture through the strainer to strain out the lemon zest from the infused oil. Keep the lemon infused oil in a cool, dark place until ready to use. Cut the baguette into ½" slices. Set bread slices on a baking sheet and toast until golden, 3 to 5 minutes at 350 degrees. While still warm rub one side of each slice with a cut garlic clove. Set aside. Cool. To serve take a toasted baguette slice and spread with a dollop of the burrata cheese. Then drizzle with the infused oil and honey. Serves 4 to 6.

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