

RECIPE



Burrata Cheese, Pomegranate Seeds & Vinaigrette

Ingredients

1 container of Burrata Cheese (2 baseball-size rounds)

Arugula

1 container of pomegranate seeds

Pomegranate Vinaigrette (recipe follows):

1 cup pomegranate juice

1 1/2 teaspoons honey

1 tablespoon rice wine vinegar

1 teaspoon Dijon mustard

Salt and freshly ground black pepper

2 tablespoons olive oil

Take each round out of the liquid, gently pat dry and cut into 1/3" vertical slices. Lay these out on individual plates or on one platter. Lay a few arugula leaves and a teaspoon of pomegranate seeds between each slice.

For the vinaigrette: put the pomegranate juice in a small non-reactive saucepan over high heat. Bring to a boil then lower heat to a simmer. Cook until the juice is reduced to 1/3 cup. Cool. Add the rest of the vinaigrette ingredients. Whisk all ingredients together. Drizzle over the layered cheese, arugula, and pomegranate seeds. Serve.

More recipes and tips available at www.fruitcentermarketplace.com