

RECIPE



Burrata, Strawberry, Walnuts and Basil

Ingredients

- 1 fresh ball of burrata cheese
- 1 pint fresh strawberries, hulled, sliced
- 2 tablespoons fresh basil, torn into small pieces
- ½ cup coarsely chopped walnuts
- 2 tablespoons extra-virgin olive oil
- Sea salt and freshly ground black pepper
- ½ cup balsamic vinegar

Simmer ½ cup balsamic vinegar in a small saucepan until reduced to 2 tablespoons, about 5 minutes. Cool. Set aside. Coarsely chop the walnuts and place on a small baking sheet. Put in a 350 degree oven for 6 – 8 minutes. Watch carefully. As soon as you smell the nuts they are toasted. Let cool. Gently slice the burrata cheese into 6 equal slices. Place one slice in the center of each plate. Scatter strawberries, basil leaves and toasted walnuts around cheese. Drizzle olive oil over the top. Sprinkle on sea salt and freshly ground black pepper. Then drizzle a little balsamic syrup over everything. Serves 4 to 6.

More recipes and tips available at www.fruitcentermarketplace.com