



SUMMER TOMATO & BURRATA SALAD

This easily prepared summer salad can be served as a light lunch or as an appetizer. Guests will exclaim buonissimo as they marvel at the perfect pairing of creamy Burrata and sweet tomatoes.

RECIPE AND PHOTOGRAPHY BY LINDA STERCKEL

Serves 4

INGREDIENTS:

- 3 to 4 Large heirloom tomatoes or large plum tomatoes, sliced and chopped to your liking
- 6-8 Ounces fresh Burrata cheese, sliced and torn into bite-size pieces
- Fresh basil
- Extra virgin olive oil
- Aged balsamic vinegar
- Fleur de Sel or course Kosher Salt
- Freshly ground black pepper

DIRECTIONS:

Slice tomatoes and arrange overlapping on a plate. Tear the Burrata into pieces and arrange over the tomatoes. Tear basil leaves and sprinkle over the salad. Drizzle olive oil and balsamic vinegar over the salad or serve separate. Sprinkle with sea salt and black pepper. Serve with a glass of cold Rose wine!