

BURRATA SALAD WITH BALSAMIC GLAZE

Ingredients

100 grams fresh Burrata
1 cup balsamic vinegar
1 tablespoon sugar
Mixed salad leaves as required
4-5 cherry tomatoes, halved or deep & firm red tomatoes
A few basil leaves
Red radish slices as required
Roasted pistachios for garnish
Crushed black peppercorns to taste
Microgreens for garnish

Method

1. To make the dressing, heat balsamic vinegar along with sugar until it coats the back of the spoon.
2. Thickly slice the fresh Burrata.
3. Take the mixed salad leaves and basil leaves in a large bowl. Add cherry tomatoes, and red radish and gently toss. Drizzle some of the balsamic glaze and lightly mix.
4. Arrange the salad on a serving plate.
5. Place the Burrata slices and arrange some red radish slices. Sprinkle some roasted pistachios.
6. Sprinkle crushed black peppercorns and garnish with micro greens. Serve immediately.