

Burrata salad

1 serving - 5 min

1 large ball of burrata

125 g frozen strawberry dices

125 g frozen pomegranate seeds

1 tsp honey

1 tbsp pistachios

olive oil

salt & pepper

fresh basil

balsamic glaze

METHOD. Thaw the strawberries and pomegranate seeds, then drain the excess moisture. Add the fruit to a shallow dish, and place the burrata in the center. Drizzle with olive oil and honey, and add crushed pistachios, salt, and pepper. Garnish with fresh basil leaves, and a few drops of balsamic glaze. Serve it with or without freshly baked focaccia.

