



Product Spotlight: Burrata

Burrata is a fresh soft cheese filled with stringy curd and fresh cream which oozes when cut. It has a clean flavour with a delicate sweetness.

The burrata from Vannella is handcrafted using 100% Australian grass-fed buffalo milk.



Tomato Peach & Burrata Salad with Turkish Bread

Beautiful seasonal tomatoes and peaches, tossed in a salad with fresh basil, balsamic dressing, toasted seed mix and topped with delicious burrata, served with toasted garlic and herb Turkish bread.



30 minutes



2 servings



Vegetarian

Switch it up!

Add pitted cherries, nectarine, cherry tomatoes, olives and crispy chickpeas to the salad if desired. Switch dressing for a drizzle of balsamic glaze for a sweet and tart dressing.

Per serve: **PROTEIN** 16g **TOTAL FAT** 53g **CARBOHYDRATES** 62g

FROM YOUR BOX

TOMATOES	2
PEACHES	2
GEM LETTUCE	3-pack
BASIL	1 packet
GARLIC CLOVE	1
SUNFLOWER + PEPITA SEED MIX	1 packet
TURKISH BREAD ROLLS	2-pack
BALSAMIC DRESSING	1 sachet
BURRATA	1 tub

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

KEY UTENSILS

frypan, oven tray

NOTES

Substitute olive oil for butter and make herby garlic butter!

Once your seeds are toasted, it is important to remove them from the frypan as the residual heat in the pan can very quickly burn the seeds.

No gluten option - Turkish bread rolls are replaced with GF Turkish bread rolls.



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1. PREPARE THE SALAD

Set oven to 200°C.

Wedge **tomatoes** and **peaches**. Wash **gem lettuce** and separate the leaves.

Roughly tear **basil leaves**.



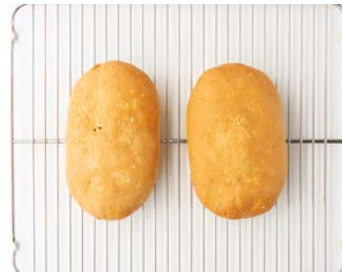
2. MAKE THE GARLIC OIL

Crush **garlic**. Add to a bowl along with **1 tbsp olive oil** (see notes), **1 tsp oregano**, **salt and pepper**.



3. TOAST THE SEED MIX

Heat a frypan over medium-high heat. Add **seed mix** and toast for 3-5 minutes until golden. Remove to a bowl (see notes).



4. TOAST THE TURKISH BREAD

Cut **rolls** in half and drizzle over garlic oil. Toast in oven for 3-5 minutes.



5. FINISH AND SERVE

Arrange gem lettuce, tomatoes and peaches on a large platter. Drizzle over **dressing**. Top with **burrata**, basil leaves and toasted seeds. Serve tableside with Turkish bread rolls.

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