



**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

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

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.



30 minutes



4/6 servings



Vegetarian

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES
21g 29g 49g

FROM YOUR BOX

	4 PERSON	6 PERSON
TOMATOES	3	4
PEACHES	3	4
GEM LETTUCE	3-pack	2x 3-pack
BASIL	1 packet	2 packets
GARLIC CLOVES	2	3
SUNFLOWER SEED + PEPITA MIX	2 x 40g	3 x 40g
TURKISH BREAD ROLLS	4	6
BURRATA	1 tub	2 tubs

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, balsamic vinegar

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.



Scan the QR code to submit a Google review!



1. MAKE THE DRESSING

Set oven to 200°C.

Add **1/4 cup olive oil, 2 tbsp vinegar, salt and pepper** to a bowl. Whisk to combine.

6P - Add 1/3 cup olive oil, 3 tbsp vinegar, salt and pepper to a bowl.

2. PREPARE THE SALAD

Wedge **tomatoes** and **peaches**. Wash **gem lettuce**. Roughly tear **basil leaves**.



4. 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).

5. TOAST THE TURKISH BREAD

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

6. FINISH AND SERVE

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

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

