

Burrata Cheese With Heirloom Tomatoes



Serves
6

Ingredients

6 Burrata Cheese balls 2.2oz each
5 large Heirloom tomatoes, about 3.5 pounds
1/2 cup fresh basil leaves, torn
1 cup baby organic arugula
1/4 cup extra virgin olive oil
Sea Salt & fresh ground pepper to taste
Balsamic Vinegar

Preparation Instructions

Cut tomatoes into wedges and place in a medium bowl. Sprinkle with salt, black pepper and balsamic vinegar and toss well. On a salad plate place some arugula in the center. Place one whole Burrata ball on top of the Arugula. Spread the tomato wedges around the burrata and Arugula on the plate. Garnish with Balsamic Glaze.

BALSAMIC GLAZE-Makes 1/2 cup
2 cups good balsamic vinegar
1-1/2 tsp. of light honey or light brown sugar
1 bay leaf

In medium sauce pan combine vinegar, honey or brown sugar. Simmer on low for about 20 minutes, until it reduces to about 1/2 cup. Let cool. It will thicken as it cools. Remove the bay leaf. Taste and add more sweetness if desired.

This glaze can be stored in a container in the fridge for up to 6 months. Put in a plastic squeeze bottle to have on hand when needed.