

## Summer Burrata with Peaches

Prep: 30 min. | Cook: 10 min. | Total: 40 min. | Makes: 1

Bright fruit and creamy burrata with a homemade vinaigrette.



### Ingredients:

- 2 x 4 oz. Burrata
- 2 ea. Peaches
- ¼ cup Marcona Almonds, roughly chopped
- ¼ bunch Basil, stems removed and torn into medium pieces
- 1 ½ Tbsp. Murray's Sherry Vinegar
- 3 plus 1 Tbsp. Murray's Picual Reserva Familiar EVOO
- 1 Tbsp. Sea salt
- ½ Tbsp. Black peppercorn, freshly ground
- 1 loaf Country bread, sliced

### Directions:

1. Bring the burrata to room temperature and heat an outdoor grill or grill pan over medium-high heat.
2. Cut the peaches in half and remove the pit. Cut each half into 4 pieces. Toss the peaches in 1 tablespoon of olive oil, and half of the sea salt.
3. Coat the bread slices with olive oil.
4. Grill the peaches and the bread until there are grill marks on both sides, about 2 minutes each side. Set aside.
5. Mix the remaining olive oil with the sherry vinegar to make a quick vinaigrette. Season with the remaining salt and the ground black peppercorn.
6. To serve, remove the burrata from the brine and dry on a paper towel. Place the cheese onto a serving plate and cut an "X" into each ball, then open up the ball to reveal the filling. Arrange the grilled peaches around the cheese, then dress with the vinaigrette. Garnish with the chopped Marcona almonds and the basil, serve with the grilled bread.