



The Ultimate Burrata Board

Makes: 6 servings
Prep Time: 15 minutes
Total Time: 15 minutes

Ingredients

- 2 balls burrata cheese
- 2 ripe peaches, cut into uniform wedges
- 2 heirloom tomatoes, cut into uniform wedges like the tomatoes
- 2 cups ripe cherries, pitted and sliced
- 3 ounces prosciutto
- Basil leaves
- Mint leaves
- Olive Oil
- Kosher salt
- Freshly ground pepper

Instructions

Place tomatoes at the bottom of the board. Lay peaches at the top of the board.

Place two rows of burrata (1 ball each, which likely means two containers of burrata). Cut the burrata balls on the board so that the delicious creamy inside was still sitting inside some of the mozzarella outer shell. Drizzle burrata with olive oil and sprinkle salt + pepper

Lay out the prosciutto. Pre-cut pieces in half width wise, so it's easier to serve. In order to make the presentation look pretty, simply place the bottom end of the prosciutto slices and have the rest ripple down to create a subtle ribbon look.

Add basil on top of the tomatoes and mint on top of the peaches. Sprinkle with kosher salt and freshly ground pepper. Serve with crackers or toasted bread.