



Makes: 6 servings

Prep Time: 25 minutes

Total Time: 25 minutes

Nectarine Burrata Platter

Ingredients

- 2 tbsp shelled pistachios, roasted and salted
- 2 tsp lemon peel
- 1 (4 ounce) ball of burrata
- 3 ounces prosciutto
- 3 ripe nectarines
- fresh basil leaves
- 5 tbsp olive oil
- 4 tbsp balsamic glaze (or reduction)
- flaky sea salt (to taste)
- pepper (to taste)

Instructions

Slice the lemon peel into small strips. Blend the lemon peel and pistachios in a small food processor until they resemble crumbs.

Place the burrata carefully in the middle of your serving platter.

Fold the prosciutto into fluffy rosettes as shown in the photos or fold in a ribbon motion (back and forth) and arrange them around the burrata.

Slice the nectarines into thin wedges. Place the nectarine slices on the outer edge of your platter.

Working your way inwards, arrange the next row between the slices above it. Keep going this way until you get to the prosciutto center.

Spoon the pistachio crumble between the prosciutto and burrata. Drizzle with balsamic glaze and olive oil. Sprinkle with sea salt and pepper to taste. Arrange the fresh basil leaves and serve by cutting in wedges.

Recipe by Food-bites