



## RECIPE FOR: Burrata with Warm Tomatoes

Product / Item Description
2 Each Pieces of Burrata Cheese
1 basket red & yellow cherry tomatoes Cut in 1/2
8 large basil leaves torn
1 clove of garlic
¼ cup of white wine
1.5 Tbl EVOO
Salt and pepper to taste

### PROCEDURE:

1. Heat sauté pan with EVOO, add chopped garlic and sauté for 1 minute or until slightly brown
2. Add cherry tomatoes sauté for about 1 minute or so, add salt and pepper to taste, deglaze with white wine
3. Adjust seasonings and then pour over Burrata, tear basil leaves and spread over dish, use your favorite bread to eat with