

Warm peach & burrata salad...

Ingredients for 4:

- 2 large peaches, firm and not too ripe
- 2 medium avocados, cubed
- 24 large blackberries
- 4 Burrata, slightly chilled
- Rocket
- Pine nuts
- Virgin olive oil
- Squeezy balsamic glaze
- Butter for frying
- Salt
- Pepper
- Garlic powder



Method:

- Slice the peaches into eighths, removing the stone
- Melt the butter in a heavy frying pan and brown the peaches until nicely caramelized sprinkling on a little garlic powder and salt as they brown
- Remove from heat and keep warm
- Toast the pine nuts in a little oil in a pan - once golden, allow to cool on a plate on a piece of paper towel
- Drain the burrata and place one in the centre of each plate
- Arrange the rocket, avocado, blackberries and warm peaches artfully around the burrata and season with salt and pepper
- Drizzle with olive oil
- Squeeze the balsamic glaze in a zig zag pattern over the entire salad
- Top with toasted pine nuts