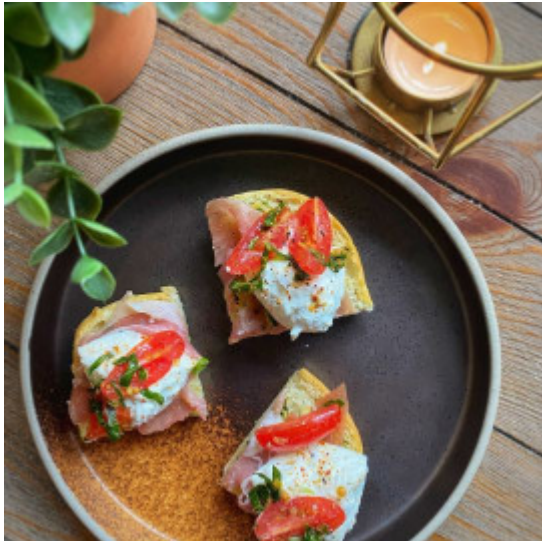


Burrata, drizzled with olive oil, Prosciutto, Foccacia browned in thyme butter.

Recipe for 12 tapas



Description

A fresh, gourmet tartine.

Note

It is very easy to imagine this recipe with a multitude of different ingredients, an infinite possibility of creation.

Ingredients

Gourmet toast

- 12 Slice(s) Foccacia bread
- 3 Sprig(s) Thyme
- 300 Gr Cheese Burrata
- 6 Slice(s) Prosciutto
- 18 Unit(s) Cherry tomatoes
- 3 Sprig(s) Basil
- 2 Dash Olive oil
- 1 Dash Balsamic vinegar
- 0.50 Unit(s) Lemon zests
- Salt and pepper
- Olive oil

Garlic butter

- 60 Gr Butter
- 2 Clove(s) Garlic
- 3 Sprig(s) Flat parsley
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**

Setting up

Thin out the basil and parsley.

Peel and finely chop the garlic cloves and parsley.

Make sure the butter is soft.

Cut the cherry tomatoes in four.

Gourmet toast

Cherry tomato salad

In a bowl, mix the cherry tomatoes with a drizzle of olive oil, fleur de sel, pepper and basil leaves, a drizzle of balsamic vinegar.

Ciabatta

In a hot frying pan with olive oil, butter and a sprig of thyme, fry the slices on each side, making sure they are golden brown.

Garlic bread

In a bowl, mix your butter with the finely chopped garlic and parsley. Season with salt and pepper as needed.

Assembly and finishing

Butter each slice with parsleyed garlic butter, place two slices of Prosciutto with relief. Open a burrata over the entire surface, drizzle with truffle oil, fleur de sel, Espelette pepper.

Add the salad of cherry tomatoes and basil, zest the lemon to finish, cut the slice in three pieces.

Bon appétit!