

## Cheesy Burrata Crostini with Prosciutto and Peaches Is My Favorite Sweet-Savory Bite of Summer

Why These Crostini Work So Well



**OVEN**  
**400°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 1 loaf of sourdough or French baguette, sliced
- 1/3 cup grated Parmesan cheese
- 1/3 cup grated Pecorino cheese
- 1 clove garlic, grated
- 2 tablespoons fresh thyme leaves
- 2 tablespoons melted butter, plus extra for brushing
- 4 ounces prosciutto
- 8 ounces burrata cheese (room temperature is key)
- 2 ripe peaches, sliced
- Hot honey (for drizzling)
- Fresh basil leaves (for garnish)
- Black pepper to taste

### DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 400°F (200°C) and lining a large baking sheet with parchment for easier cleanup. While the oven heats, I gather all the elements so I can assemble everything quickly.
- 2.** Prepare the Cheesy Base: On the baking sheet, I mix together the grated Parmesan, Pecorino, grated garlic, thyme, melted butter, and a good pinch of black pepper. This is going under the bread, not on top, which means it crisps up right against the hot pan and creates the most glorious cheesy crust.
- 3.** Assemble the Bread: I lay out the baguette slices directly on top of the cheese mixture, pressing lightly so they pick up some of the cheesy goodness. Then I brush the tops with more melted butter-because let's be honest, buttery toast is never a bad idea.
- 4.** Next, I arrange the prosciutto slices on and around the bread. Some of them crisp up in the oven and others stay a little soft, which makes for great variety in each bite.
- 5.** Bake Until Golden and Crispy: I bake the tray in the preheated oven for 15-20 minutes, or until the bread is golden brown and the prosciutto has started to crisp. The cheese underneath melts, bubbles, and turns golden in spots-it's absolutely divine.
- 6.** Assemble the Crostini: Once out of the oven, I transfer the cheesy crostini to a serving board. While still warm, I gently tear the burrata and dollop it onto the bread. Then come the peach slices-thin,

sweet, and vibrant-and a scattering of crispy prosciutto and fresh basil leaves.

7. Drizzle with Hot Honey and Serve: I finish the crostini with a generous drizzle of hot honey. That final layer of spicy-sweet brings everything together and makes each bite a little more exciting.
8. They're amazing served warm, but I'll be honest-I've had the leftovers at room temperature, and they're just as dreamy.

## SWAPS & NOTES

It's like summer on toast-and yes, they vanish fast.

Why These Crostini Work So Well This recipe looks impressive and tastes gourmet, but it's shockingly easy to throw together.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-burrata-crostini-with-prosciutto-and-peaches-is-my-favorite-sweet-savory-bite-of-summer/>

Here's what makes it a go-to for me: Savory-cheesy base : The Parmesan and Pecorino mix with thyme and garlic, forming a crispy layer of flavor underneath each slice of bread.

Prosciutto crisped to perfection : It adds saltiness and a crunch that contrasts beautifully with the creamy cheese and soft fruit.