

Easy Burrata Bruschetta - An Elegant Appetizer in Minutes

(sourdough, baguette, or rustic country loaf)



OVEN
375°F

TIME
7 min

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INGREDIENTS

Bread slices (sourdough, baguette, or rustic country loaf)
Burrata cheese (or ricotta as an alternative)
Cherry tomatoes, halved
Fresh basil, chopped or whole leaves
Olive oil
Salt & freshly ground black pepper
Red pepper flakes (optional)
Balsamic glaze (optional, but highly recommended)

DIRECTIONS

1. Toast the Bread: Slice your bread into 3/4-inch thick pieces.
2. Brush each side with olive oil.
3. Toast in a skillet, grill pan, or oven at 375°F until golden and crisp, about 5-7 minutes.
4. Prepare the Tomato Topping: In a bowl, toss halved cherry tomatoes with chopped basil, olive oil, salt, and pepper.
5. Let sit for 10 minutes to let the flavors mingle.
6. Assemble the Bruschetta: Spread burrata over each toasted bread slice.
7. Spoon the tomato mixture on top, letting the juices soak in slightly.
8. Finish and Serve: Drizzle with more olive oil and optional balsamic glaze.
9. Sprinkle with red pepper flakes for a touch of heat and garnish with extra basil leaves.
10. Serve immediately while the bread is crisp and the burrata is creamy.

SWAPS & NOTES

Cheese Swap : Ricotta or fresh mozzarella can stand in for burrata if needed.

Tomatoes : Use heirloom cherry tomatoes for added color and sweetness.

Bread : Ciabatta, French bread, or even a whole wheat loaf works well.

Gluten-Free : Use your favorite GF baguette or flatbread for a gluten-free version.

TIPS FOR SUCCESS

Don't overload the bread - A little goes a long way.

Use room temp burrata - This helps it spread and enhances the flavor.

Make-ahead tip - Toast the bread and prep the tomato mixture ahead of time, then assemble just before serving.

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

Original recipe: <https://chefmaniac.com/easy-burrata-bruschetta-an-elegant-appetizer-in-minutes/>