

Burrata Toast with Basil & Balsamic - Summer on Bread

Creamy burrata, juicy tomatoes, fresh basil, and crusty bread-perfection on a plate.



OVEN
400°F

TIME
15 min

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INGREDIENTS

Bread slices (sourdough, baguette, ciabatta - your choice)
Burrata cheese (sub with ricotta or whipped feta if needed)
Cherry tomatoes, halved
Fresh basil, chopped or whole
Olive oil, extra virgin preferred
Salt & freshly ground black pepper
Red pepper flakes (optional, for a spicy edge)
Balsamic glaze (optional, for a touch of sweet acidity)

DIRECTIONS

- 1.** Toast the Bread: Brush both sides of each bread slice with olive oil. Toast in a skillet or bake in a 400°F oven until golden and crisp (about 5-7 minutes). Set aside.
- 2.** Prep the Tomato Mixture: In a bowl, toss halved cherry tomatoes with chopped basil, a drizzle of olive oil, salt, and pepper. Let sit for 5-10 minutes to marinate.
- 3.** Spread the Burrata: Once the toast cools slightly, gently tear and spread the burrata over the top. Use a spoon if the burrata is very creamy inside.
- 4.** Assemble & Finish: Top each bruschetta with the tomato-basil mixture. Drizzle with more olive oil and a swirl of balsamic glaze if using. Sprinkle with red pepper flakes and garnish with extra basil.

TIPS FOR SUCCESS

Use room temperature burrata for maximum creaminess.
Toast the bread well -it should hold up to the toppings without getting soggy.
Add garlic : Rub the toast with a garlic clove for extra depth.
Ricotta, mozzarella, or whipped goat cheese work well too.

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

Original recipe: <https://chefmaniac.com/burrata-toast-with-basil-balsamic-summer-on-bread/>