

Cheesy Burrata Crostini with Prosciutto and Peaches: A Sweet-Savory Summer Bite

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OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 sourdough loaf or sliced French baguette
- 1/3 cup grated Parmesan
- 1/3 cup grated Pecorino cheese
- 1 grated garlic clove
- 2 tablespoons fresh thyme leaves
- 2 tablespoons melted butter
- 4 oz prosciutto (or thin-sliced ham)
- 8 oz burrata cheese (room temperature)
- 2 ripe peach slices (thinly sliced)
- Hot honey (for drizzling)
- Fresh basil leaves (for garnish)

DIRECTIONS

1. Preheat : OvenSet your oven to 400°F (200°C) and line a baking sheet with parchment.
2. Make the : Cheese BaseMix together Parmesan, Pecorino, garlic, thyme, melted butter, and black pepper on the sheet. Spread it evenly.
3. Layer the : BreadPlace bread slices on top of the cheese mixture. Brush tops with more butter. Layer prosciutto either on top or beside each slice.
4. Bake: Bake for 15-20 minutes until the bread is crispy and the prosciutto is golden and crisp.
5. Assemble the : CrostiniMove the crispy cheesy bread to a tray. Tear burrata over each slice. Top with peach slices, prosciutto, and fresh basil.
6. Finish and : ServeDrizzle generously with hot honey. Serve warm or at room temperature.

SWAPS & NOTES

Bread : Rustic sourdough is perfect, but ciabatta or French baguette also works.

Cheese : Don't skip the Pecorino-it adds sharpness that balances the creamy burrata.

Prosciutto : If unavailable, try pancetta or high-quality deli ham.

Peaches : Fresh is best, but grilled or even canned (drained) can work in a pinch.

TIPS FOR SUCCESS

Room Temperature Burrata : Let burrata sit out for 20 minutes before using-cold burrata won't spread as smoothly.

Use a Hot Sheet : Preheating the baking sheet helps the bottom of the crostini crisp up even more.

Watch the Prosciutto : Lay it flat so it crisps evenly without burning.

