

Hot-Poured Burrata: The Ultimate Easy & Elegant Appetizer

Hot-Poured Burrata with Spiced Olive Oil & Basil: Rustic, Refined, and Deeply Satisfying



TIME
2-3 min

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INGREDIENTS

100 ml extra virgin olive oil (about $\frac{3}{4}$ cup)
2 garlic cloves, thinly sliced
1 dried red chili (whole or crushed red pepper flakes, to taste)
1 sprig fresh oregano or thyme
1 ball fresh burrata (about 4-8 oz, depending on size), at room temperature
2 tbsp pine nuts, toasted
Fresh basil leaves (a handful, torn or whole)
Flaky sea salt & freshly cracked black pepper
Crusty bread or grilled flatbread, to serve

DIRECTIONS

1. Before the pour: Picture a soft burrata mound, seconds before the oil hits-garlic crackles, the herb releases its perfume, and golden pine nuts fall like edible confetti. It's a simple, yet dramatic appetizer.
2. 1. Toast the Pine Nuts: In a small, dry skillet set over medium heat, add the 2 tablespoons of pine nuts. Toast them for 2-3 minutes, stirring frequently, until they turn a light golden color and become fragrant. Be careful, as pine nuts can burn very quickly! Once toasted, immediately remove them from the heat and set aside in a small bowl.
3. 2. Infuse the Olive Oil: In a small saucepan, gently heat the 100 ml of extra virgin olive oil over low heat. Add the sliced garlic cloves, the dried red chili (whole or crushed), and the sprig of fresh oregano or thyme. Let the oil simmer very slowly and gently for 5-6 minutes, allowing the flavors to infuse and the garlic to become fragrant. Do not let the garlic brown or burn, as it will become bitter. Remove the saucepan from the heat once infused.
4. 3. Prepare the Burrata Plate: Place the 1 ball of fresh burrata (which should be at room temperature) directly in the center of a shallow serving dish. Let it sit for at least 15 minutes at room temperature before serving; this ensures it's wonderfully soft and ready to ooze its creamy interior when the hot oil is poured over it.
5. 4. Pour the Hot Oil: Carefully spoon or pour the hot infused olive oil directly over the burrata. As it hits the cheese, it should sizzle gently, releasing its amazing aroma and creating an eye-catching sheen on the surface of the burrata. The warmth of the oil

will begin to soften the cheese even further.

6. 5. Finish and Serve: Immediately top the hot-poured burrata with the toasted pine nuts, a scattering of fresh basil leaves (torn or whole), a generous sprinkle of flaky sea salt, and freshly cracked black pepper. Serve immediately with warm, crusty bread or grilled flatbread for dipping.

SWAPS & NOTES

Burrata: Ensure your burrata is fresh and at room temperature for the best gooey, melt-in-your-mouth experience.

Avoid using cold burrata, as it won't soften as nicely.

Olive Oil: Use a high-quality extra virgin olive oil as it is a prominent flavor in this dish.

Chili: Dried red chili (like a small arbol chili) or red pepper flakes can be used.

TIPS FOR SUCCESS

Room Temperature Burrata: This is crucial!

Cold burrata won't soften and ooze properly.

Take it out of the fridge at least 15-30 minutes before serving.

Gentle Heat for Oil: Infuse the oil over low heat.

