

Burrata Boats with Pistachio Gremolata: An Elegant & Easy Appetizer

Burrata Boats with Pistachio Gremolata



OVEN
390°F

TIME
25-30 min

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INGREDIENTS

to create these beautiful Burrata Boats:

For the Roasted Peppers: 2 large red bell peppers, halved lengthwise, seeds removed
1 tablespoon olive oil
Salt and freshly ground black pepper:

For the Filling: 2 whole burrata balls (100g each)

Optional: a drizzle of extra virgin olive oil or chili oil:

DIRECTIONS

1. Steps for the : Recipe
2. Roast the : Peppers:
3. Preheat your oven to 200°C (390°F). Place the halved bell peppers, cut-side up, on a baking tray lined with parchment paper. Brush them with 1 tablespoon of olive oil and season with salt and pepper. Roast for 25-30 minutes, or until the edges are soft and slightly charred. They should be tender enough to hold the burrata like a "boat."
4. Make the : Gremolata:
5. While the peppers roast, prepare the gremolata. In a small bowl, combine the finely chopped pistachios, minced garlic, lemon zest, lemon juice, chopped fresh parsley, chopped fresh mint, 2 tablespoons of extra virgin olive oil, and a pinch of sea salt. Stir until all ingredients are well combined. Set aside to allow the flavors to meld.
6. Assemble the : Boats:
7. Once the roasted peppers are out of the oven, carefully place one roasted pepper half onto each serving plate.
8. Nestle : Burrata:
9. Gently nestle one whole burrata ball into the center of each roasted pepper "boat."
10. Top and : Serve:
11. Generously spoon the prepared pistachio gremolata over the burrata. If desired, add a final drizzle of extra virgin olive oil or chili oil for extra richness and a hint of heat. Serve immediately with crusty bread or enjoy as is.

SWAPS & NOTES

Bell Peppers: Red bell peppers roast beautifully and offer a sweet base.

You can also use yellow or orange bell peppers for variety in color and flavor.

Burrata: This recipe highlights the creamy, decadent nature of whole burrata.

Fresh mozzarella can be used as a substitute, but it won't have the same creamy interior.

TIPS FOR SUCCESS

Don't Over-Roast Peppers: You want them tender but still firm enough to hold their shape.

Freshly Chopped Gremolata: For the best flavor and texture, finely chop the pistachios and herbs just before making the gremolata.

Chill Burrata Briefly: If your burrata is very soft, chilling it for 10-15 minutes before serving can make it easier to handle, though it should still be cool and creamy.

Room Temperature Service (for Burrata): While the peppers are warm, the burrata itself is best served at a cool room temperature to appreciate its creamy texture.

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

Original recipe: <https://chefmaniac.com/burrata-boats-with-pistachio-gremolata-an-elegant-easy-appetizer/>