

Burrata Bruschetta with Blistered Tomatoes: An Elegant Summer Appetizer

Burrata Bruschetta with Blistered Tomatoes



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INGREDIENTS

4 slices rustic sourdough or Italian bread
1 cup cherry tomatoes
1 tbsp olive oil (plus more for drizzling)
1 ball burrata cheese (or 1/2 cup torn burrata)
Salt & freshly cracked black pepper
Fresh basil leaves
Balsamic glaze (store-bought or homemade)

Swaps and Notes:

Bread: A sturdy rustic bread like sourdough or a good Italian loaf is the perfect base for this bruschetta. You want a bread that can hold up to the creamy burrata and the juicy tomatoes.

Cheese: Burrata cheese is a creamy, decadent cheese that is perfect for this recipe. If you can't find burrata, you can also use fresh mozzarella cheese, which would be equally delicious. A little bit of soft goat cheese would also be a great alternative for a tangier flavor.

Tomatoes: Cherry tomatoes are perfect for this dish because they blister easily and have a wonderful sweet flavor. You can also use other small tomatoes, such as grape tomatoes or small heirloom tomatoes.

Balsamic Glaze: A store-bought balsamic glaze is a great time-saver. If you want to make your own, simply simmer balsamic vinegar in a small saucepan over low heat until it reduces to a thick, syrupy consistency.

Herbs: Fresh basil is a classic pairing with tomatoes and mozzarella. You can also add other fresh herbs, such as a sprinkle of fresh oregano or a little fresh thyme.

Instructions:

Toast the Bread: Brush each slice of bread with a little bit of olive oil. Toast the bread in a skillet or in the oven until it is golden and crispy.

Blister the Tomatoes: In a hot skillet, add a little bit of olive oil. Add the cherry tomatoes and sauté until the skins blister and burst slightly. Season them with a pinch of salt.

Assemble: Once the bread is toasted, spread a generous amount of burrata cheese over each slice. Top with the warm, blistered tomatoes.

Finish: Drizzle the bruschetta with a little bit of extra virgin olive oil and some balsamic glaze. Add fresh basil leaves and a pinch of freshly cracked black pepper.

Serve: Serve the bruschetta warm or at room temperature. It is a stunning appetizer that is perfect for a light lunch or a quick snack.

Tips for Success:

Use a Hot Skillet: The key to blistering the tomatoes is a hot skillet. This will ensure the skins blister and the tomatoes become juicy without getting mushy.

Don't Over-Toast: The bread should be crispy and golden, but not too hard. A perfectly toasted bread is the foundation of a great bruschetta.

Use Good Ingredients: Since this recipe is so simple, the quality of your ingredients really shines through. Use a good quality olive oil, fresh basil, and a delicious burrata cheese.

Serve Immediately: Bruschetta is best served immediately after it's assembled. The crunch of the toast and the contrast of temperatures are what make this dish so special.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

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10. **Serving Suggestions and Pairings:** This Burrata Bruschetta is a fantastic appetizer on its own. It pairs beautifully with a light, crisp white wine like a Sauvignon Blanc or a simple Prosecco. You can also serve it as part of an antipasto platter with some cured meats and olives. For a light lunch, a side of a simple green salad would be a perfect complement.
11. **Nutritional Information:** (Please note that this is an estimate and will vary based on specific brands and portion sizes)
12. This is a healthy and well-rounded appetizer or light meal. The olive oil and burrata cheese provide healthy fats, while the tomatoes and basil provide a variety of vitamins and antioxidants. It's a delicious and satisfying meal that is perfect for a healthy diet.
13. **Storage and Leftover Tips:** This bruschetta is best served fresh. The toast and the burrata will lose their texture if left out for too long. However, you can prepare the blistered tomatoes ahead of time and store them in an airtight container in the refrigerator for up to 3 days. Then, when you're ready to eat, simply toast the bread and assemble the bruschetta.
14. **Final Thoughts:** This Burrata Bruschetta with Blistered Tomatoes recipe is a timeless classic for a reason. It's an elegant, delicious, and easy meal that is perfect for any occasion. The combination of a crispy crust, creamy cheese, and juicy tomatoes is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

SWAPS & NOTES

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