

Burrata with Heirloom Tomatoes & Ritrovo Aged Balsamic Vinegar



Courtesy of chef Jerry Corso - Bar Del Corso - Seattle, Washington - www.bardelcorso.com



Total Time: 7 minutes

Prep time 7 minues

Cook time: none

Ingredients

½ lb fresh burrata cheese

1 handful Heirloom and cherry tomatoes, cut into bite size pieces

Several torn or small basil leaves

Cracked pepper, to taste

1 inch Piran Sea Salt

1 Tbsp **Trampetti Organic Extra Virgin Olive Oil**

2-3 Tsp **Ritrovo Aged Balsamic Vinegar**

Directions

Place burrata in the center of your serving dish.

Cut tomatoes to bite size pieces. Chop basil. Add tomatoes and basil to your plate.

Next, drizzle balsamic and extra virgin olive oil over the plate.

Sprinkle with Salt and pepper.

Serve with a nice crusty bread.

Buon Appetito!