

Salad of Burrata and isle of white tomatoes with Spring Onion Pesto

The reason I have chosen this dish is because it sings of freshness and a the is perfect for this time of year the flavours are perfect light and fresh it needs to be served at room temperature to get the best flavours out of it, it so simple but the produce really does speak for itself you won't be disappointed if you try this believe me go on give it a try. *Adam*

Makes 4

Salad

You will need:-

4 Burrata Cheese
2.5kg of Isle Of White Tomatoes cut to the required size
Crushed black pepper
Maldon Sea salt
1 small bunch of basil
Olive oil

Basil and Spring Onion Pesto

110g Picked Basil
10g Crushed Garlic
10g Pine Nuts Toasted
250g Grapeseed Oil
1 Bunch Of Spring Onions
8 small leaves of basil finely shredded
Salt

Instructions:

Bring a pan of seasoned water to the boil. Once boiling blanch the basil for 1 minute then refresh in iced water
Squeeze dry
Place into a blender with the remaining ingredients except the spring onions
Blend until smooth
Season as required
Remove from the blender
Finely slice the spring onions
Add the pesto

For serving make sure that all the ingredients are at room temperature
Dress the cheese with a little salt pepper and olive oil
Place into the centre of the plate
Dress the cut tomatoes with salt pepper olive oil and the finely shredded basil leaves
Arrange the tomatoes around the cheese
Spoon the pesto over the cheese and serve

Where to buy:-

- Isle of Wight Tomatoes can be purchased from Ocado or The Tomato Stall at thetomatostall.co.uk (Otherwise any mix of fresh tomatoes will be ok to use)

Cheats Tips – saving time :-

- Use Buffalo Mozzarella cheese as an alternative
- Buy some ready made pesto and add some basil and spring onions

For more information please view the You Tube demonstration of this dish at:

<https://www.youtube.com/watch?v=AifsPk6WPXE>

Prepared especially for KidsOut by Adam Simmonds

<https://www.greatbritishchefs.com/chefs/adam-simmonds>



Wine Pairing

Craggy Range Te Muna Sauvignon Blanc 2019 – around £10.85

