



Burrata Cheese Salad with Pesto, Basil and Black Garlic.



DIFFICULTY
LOW



TYPE OF CUISINE
ITALIAN



Nº OF DINERS
4



TYPE OF DISH
STARTER



PREPARATION TIME
10 MINUTES



GARLIC VARIETY
BLACK

Ingredients

- 12 cloves of Black Garlic
- 4 Burrata Cheese (125gr each)
- 2 Salad Tomatoes
- 25 gr of Sunflower Seeds
- 15 Fresh Basil leaves
- 15 gr grated Parmesan Cheese
- 50 ml Sunflower Oil
- Extra Virgin Olive Oil
- Fleur de Sel (thin salt)

Step by Step



1. Peel off the black garlic cloves carefully so they don't chip too much and they keep their natural shape.
2. Peel the tomatoes and remove the seeds; chop them in wedges resembling little petals. Then reserve them.
3. To make the Pesto Sauce introduce the peeled Sunflower Seeds, the Parmesan Cheese, the Basil leaves and the Sunflower Oil in a mixer and mix to a fine and light paste.



DISH PRESENTATION:

4. Place the Burrata Cheese in a flat dish and surround it by 3 Tomato petals. Place a clove of Black Garlic on each of them.
5. Pour the freshly made Pesto Sauce over the Burrata Cheese so it completely covers its surface.
6. Add some Basil leaves and Fleur de Sel on top of the cheese, season with olive oil, and ready to enjoy!



TIPS FROM THE CHEF Miguel Ángel Mateos:

- It's a fresh and light dish, very appealing in these summer days.
- The Burrata Cheese may be substituted by Mozzarella, but bear in mind that Burrata is much creamier and almost liquid inside.
- Traditional Pesto is made with pine nuts, but using sunflower seeds instead makes this dish more affordable.
- For the Pesto Sauce to look a brighter green you can scald the Basil leaves for a few seconds and then cool them quickly in iced water.