

## BURRATA TOAST

**SERVES:** 6-8

**PREP TIME:** 30 minutes

**INGREDIENTS:**

1 loaf of Italian or French bread  
¼ cup of extra-virgin olive oil  
3 tangerines, peeled and segmented  
2-3 balls of Italian burrata, drained from packing liquid  
½ stick of salted butter  
1 lemon, juiced  
3 tablespoons of sunflower seeds  
Sunflower shoots

**DIRECTIONS:**

Using a serrated knife, cut bread into ¾ inch thick slabs. Liberally drizzle extra-virgin olive oil on both sides and season with salt and pepper. Grill on both sides, evenly toasting and lightly charring. You can also do this on a cookie sheet in a 400 degree oven, flipping the bread after about 5-7 minutes. If you use the oven, make sure to toast as quickly as possible, as you don't want the bread to become hard and brittle.

In a medium-sized bowl, mash the burrata with a couple glugs of extra-virgin olive oil, salt and pepper. Make sure to thoroughly incorporate the extra-virgin olive oil and seasoning. Set aside while you prepare the brown butter vinaigrette.

For the brown butter vinaigrette, place the butter in a sauté pan over medium heat. Melt the butter and allow to foam up. Then start swirling the pan slowly to evenly toast the butter solids on the bottom of the pan. It should be dark brown and smell of freshly toasted nuts. Take the pan off the heat and carefully add the freshly squeezed lemon juice. Reserve warm or room temperature until you are ready to assemble to toast.

**TO ASSEMBLE:**

Evenly apply a healthy amount of the whipped burrata to the tops of the toasted bread. Evenly distribute the segmented tangerine pieces. Drizzle with the brown butter vinaigrette, sunflower seeds and top with sunflower shoots. Display on a serving platter and enjoy!

**NOTES:**

This makes a great first course, but can easily be paired with a hearty salad for a composed meal option.

This is also a great use for day old bread, and whatever is season at your local market or farm stand. The burrata topped toast is a great canvas for anything your heart desires.

