

# Creamy burrata, seasonal tomatoes, herb oil, foccacia croutons with Provence herbs |

Recipe for 12 Tapas



## Description

A very summery blend of flavours, a perfect recipe for your summer aperitifs!

## Note

A key element in this recipe is the ripeness of your tomatoes, so make sure you get a quality product.

## Ingredients

### Toppings

- 100 Gr Foccacia bread
- 1 Tsp Provencal herbs

### Tomatoes

- 400 Gr Cherry tomatoes
- 2 Tbsp Balsamic vinegar
- 100 Gr French shallot
- 50 Gr Sundried tomatoes
- 50 Gr Pitted kalamata olives

### Buratta

- 360 Gr Cheese Burrata

### Herbs oil

- 125 Ml Olive oil
- 1 Sprig(s) Basil
- 10 Sprig(s) Chives
- 1 Sprig(s) Parsley

## Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

### Set up

Cut cherry tomatoes into 4.

Dice the sun-dried tomatoes and olives.

Cut the bread into small cubes.

Remove the leaves from the parsley and basil.

Finely chop the shallot.

#### Herbs oil

Blend the olive oil with the basil leaves, parsley and chives.

#### Burrata cream

Drain the Burrata, then mash it with a fork.

#### Croutons

Mix the bread cubes with the herbes de Provence and a drizzle of olive oil.

Place on a baking sheet and bake in the oven for 6-7 minutes.

#### On the plate

Mix all the ingredients for the tomato salad and season with salt and pepper.

Place the tomato salad in the bottom of your ramekins, then add a generous spoonful of Burrata cream.

Drizzle with a little herb oil and finish with the croutons.

**Bon appétit!**