

Fresh salad, Ciabatta, Pesto, Puglia Burrata |

Recipe for 4 servings

Description

A summer salad served with a string cheese from a southern Italian region, on toasted bread.

Note

The ingredients that make up your salad can vary depending on the season.

A cheese from your region can be a way to make the recipe your own.

Ingredients

Salade

- 200 Gr Tomato
- 100 Gr Onion
- 1 Unit(s) Fresh mango
- 1 Unit(s) Avocado
- 100 Gr Cucumber
- 0.50 Unit(s) Jalapeno pepper
- 100 Gr Red pepper
- 1 Unit(s) Lime

- Salt and pepper
- Olive oil

Ciabatta, Pesto, Puglia Burrata

- 2 Unit(s) Ciabatta bread
- 200 Gr Cheese Burrata
- 20 Gr Basil
- 1 Clove(s) Crushed garlic
- 20 Gr Pine nuts
- 25 Gr Grated parmesan
- 100 Ml Olive oil
- 15 Ml Lemon juice

- Salt and pepper
- Olive oil

Preparation

- Preparation time **0 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Be sure to wash your vegetables thoroughly.

Cut the tomatoes into cubes (brunoise).

Cut the cucumber into strips, circling the core. Cut into sticks and then into cubes (brunoise).

Drain the bell pepper, cut into sticks and then into cubes (brunoise).

Cut the mango in half around the core, remove the skin with a tablespoon. Cut each mango half into strips, sticks and cubes (brunoise).

Cut the avocado in half, remove the pit, remove the flesh, same operations as the mango.

Thinly slice the onion, remove the seeds from the Jalapeno, slice it thinly, (optional if you do not wish to spice up your dish).

Zest the lime and the lemon, recover the juice in both cases.

Peel and crush the garlic cloves.

Grate the Parmesan cheese, put the pine nuts in a hot pan, just to roast them, and transfer them to olive oil to infuse (Pesto)

Salade

Mix all the vegetables in a bowl, add the lime juice and zest, make sure to season with salt and pepper.

Ciabatta, Pesto, Puglia Burrata

Ciabatta
drizzle of olive oil

Put them in a toaster, or in an oven with a

Pesto
ingredients, gradually incorporating the olive oil. Taste, adjust the seasoning and set aside in a cool place.

In a food processor, blend all your

Burrata
a good turn of the pepper mill and a drizzle of olive oil

Spread your Burrata on the toasted bread, add

Bon appétit!