

Green asparagus, roasted tomatoes with garlic and thyme, Burrata cheese, warm vinaigrette with candied shallots

Recipe for 4



Description

A refreshing appetizer, full of flavor, colorful and sunny.

Note

The cooking of your asparagus is very important and will be the factor of the success of your dish.

Depending on the size of your asparagus, the cooking time will vary.

If you find white asparagus do not hesitate!

Ingredients

Asparagus, cherry tomatoes

- 12 Unit(s) Green asparagus
- 20 Unit(s) Cherry tomatoes
- 3 Clove(s) Chopped garlic
- 4 Sprig(s) Thyme

- Salt and pepper
- Olive oil

Warm vinaigrette

- 2 Unit(s) Shallot
- 2 Tbsp Balsamic vinegar
- 3 Tbsp Olive oil
- 1 Unit(s) Green onion

- Salt and pepper
- Olive oil

Finish

- 2 Slice(s) Soft bread
- 200 Gr Burrata of Pouilles
- 0.25 Bunch(es) Chives
- 2 Unit(s) Tamari almonds

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Steam** at **212 F°**

Setting up

Remove the asparagus and cut off the base of the asparagus stalks.

Peel and finely chop the shallots, finely chop the garlic.

Slice the green onion on the bias (whistle), chop the chives.

Cut the slices of bread into mini-buns, place them on an oven tray, drizzle with olive oil, season with salt and pepper, place in the oven for 3 to 4 minutes (golden).

The Burrata should be cut just before serving, and grated almond.

Asparagus, roasted tomatoes

Cooking the asparagus

Place the asparagus in your steamer basket over simmering water. Allow about 4 minutes for a normal size asparagus. Prick the tail of the asparagus with the tip of a knife, to see if it is cooked, make sure to keep some resistance. Plunge them into ice water to cool them down, take them out as soon as they are cold.

Cook the cherry tomatoes

Place the cherry tomatoes on an oven tray covered with baking paper (parchment), drizzle with olive oil. sprinkle with chopped garlic, place the sprigs of thyme. place the tray in the oven for about 15 to 20 minutes.

Vinaigrette tiédir

Fry the shallots in a hot pan with oil. Make sure they are falling apart and still have a hold.

In a bowl, mix the Balsamic vinegar and the olive oil, season with salt and pepper. Add the still warm shallots and let them infuse.

Assembly of the plate

Place the asparagus in the center of your plate (make sure it's well drained).

Place the roasted cherry tomatoes here and there, sprinkle with bread croutons, cut small pieces of Burrata and place them along the length of the asparagus.

Drizzle with your warm vinaigrette, finish with chives and grate almonds over the whole.

Bon appétit!