CREAMED BURRATA WITH DORATI TOMATOES AND CARASAU BREAD



Menù Ingredients

30 g. Dorati - TN1

q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

100 g. Burrata Cheese

q.s. Carasau Bread

q.s. Fresh Basil

q.s. Beets Spouts

Chef: Maurizio Ferrari

Method

Serve 1

With the help of a immersion blender, beat the burrata until you get a smooth and homogeneous mousse then pour it into a piping bag.

On a plate, arrange the mousse in several places and garnish with the Dorati tomatoes, few basil leaves, the Carasau bread and some sprouts. Finish with a drizzle of extra virgin olive oil.

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