

FRIED MINI RED TOMATOES WITH BURRATA AND BASIL OIL



Chef: Maurizio Ferrari

Method

Prepare the basil oil, blanch the leaves in boiled water for 10 seconds, then cool them in ice water, drain, dry well and blend them with extra virgin olive oil, filter everything and put it in a bottle. Cut the zucchini into long and thin slices, same thing for the speck. Drain the Mini Red tomatoes and dry them gently. Arrange the zucchini slices on a surface and roll them around the Mini Red tomatoes, repeat with the speck. At this point, let's dip them into the egg wash, then into the breadcrumbs, repeat a second time then leave them to rest in the refrigerator. In the meantime, take the burrata and whip it with a immersion blender. Deep fry the Mini Red tomatoes in hot oil until golden brown. Plate up by pouring the whipped burrata in a bowl, the fried Mini Red in the center, a few leaves of purple basil leaves and finish with few drops of basil oil.

Menù Ingredients

3 Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio -
Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

3 thin slices Zucchini
3 Thin slices Speck
q.s. Egg
q.s. Breadcrumbs
180 g. Burrata cheese