



PIENNOLO TOMATO SALAD, SPINACH SAUCE, BASIL, CRISPY BREAD AND BURRATA

Categoria: Unique dishes **Difficoltà:** molto facile

Ingredienti per 2 serves

- 12 mixed Piennolo tomatoes
- 5 basil leaves
- 2 g Maldon salt
- 1 g pepper
- extra virgin olive oil, as needed
- 2 fresh burrata
- crispy bread/croutons to taste

For the spinach sauce

- 150 g spinach
- 5 basil leaves
- 50 ml extra virgin olive oil
- 2 g fresh garlic
- 2 g salt
- 1 g pepper

Halve the Piennolo tomatoes and dress them with salt, pepper, basil and oil.

Leave the tomatoes to marinate for 5 minutes.

Blanch half the spinach in boiling water, plunge into iced water to cool and drain.

Blend the blanched spinach with the raw spinach, basil, oil, salt, pepper and garlic.

Place the tomatoes in a circle on a plate.

Put the spinach sauce in the centre.

Place the burrata on the sauce.

Garnish with the crispy bread and herbs.

Enjoy it's from Europe!
