Tomato and peach salad with burrata

Preparation	20 Mins
Cooking time	25 Mins
Portions	4
Appliance	Combair V6000 45P from 2021

Salad prepared in the oven: roasted sweet peaches and ripe tomatoes accompanied by fresh tomatoes and burrata – a lukewarm summer salad full of contrasts.

For roasting

600 g mixed tomatoes, chopped

2 peaches, cut into wedges

1 red onion, cut into wedges

1 clove of garlic, finely chopped

2 tbsp olive oil

¾ tsp salt

½ tsp chilli flakes

2 sprigs of thyme

1 sprig of rosemary

Salad

300 g mixed tomatoes, chopped

2 burrata (each about 125 g)

1 lemon, some grated zest and juice

Some olive oil

Some fleur de sel

3 sprigs of basil, coarsely shredded

For roasting

Preheat the cooking space to 200 °C using the grill-forced convection mode. Mix together the tomatoes and the rest of the ingredients in an ovenproof dish. Put the dish on a wire shelf in the preheated cooking space and cook for about 25 minutes. Take out and allow to cool slightly.

(Pre-)heat cooking space to 200 °C with Grill-forced convection

Put the food in

Grill-forced convection 200 °C for 25 Mins

Salad

Add the fresh tomatoes to the roasted ingredients in the dish, then tear open the burrata and place them on top. Sprinkle over the lemon zest and juice, drizzle over the olive oil, season with fleur de sel and scatter over the shredded basil leaves.

Tips

Serve with toasted bread or pizza bread.

Accessories

Wire shelf

2-litre ovenproof dish