Tomato and peach salad with burrata

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

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

Additional information

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