



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
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ 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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