



Roasted Tomato & Burrata Cheese

Camine Pappas / Serves 4 / October 2020

The sweetness of roasted tomatoes and the creamy burrata are perfect alone or on a gently salted and toasted baguette slice. Winner!

INGREDIENTS:

1 ½ pints cocktail tomatoes quartered
1/3 C + 2 T good olive oil
½ t kosher salt + more for bread
¼ t black pepper
3 t fresh thyme leaves
1 large knob fresh burrata cheese
1 French baguette sliced

METHOD:

Preheat oven to 450 degrees F. Line a 9" glass baking dish with foil. Place the quartered tomatoes in dish, rub with olive oil and salt and pepper.



Bake for about 25 minutes. Remove, let cool. Plate with burrata cheese in the center, punctured so the soft insides ooze out. Flank the cheese with the tomatoes and all the juices and oil ladling some of the oil on the burrata. Sprinkle with the fresh thyme. Serve with sliced baguette, toasted with the olive oil and finished with a good quality chunky kosher or sea salt.

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