Heirloom Tomato and Burrata Salad
Ingredients

Mouse over the 🎓 to learn more
Heirloom Tomato and Burrata Salad

Serves 4

**Ingredients**

- 2 cups baby heirloom tomatoes, blanched and peeled
- 4 ounces burrata cheese
- 1 ounce Katz extra-virgin olive oil
- 1 teaspoon Basil Oil add “see Directions”
- 1 teaspoon Balsamic Syrup “see Directions”
- Micro basil
- 1 pinch parsley, chopped
- Kosher salt and fresh ground pepper, to taste

**Directions**

**Basil Oil**

1. Blanch and chill one bunch of the basil.
2. Squeeze out excess water, and blend basil while slowly adding two cups of extra virgin olive oil.

Strain basil through a fine-mesh.

**Balsamic Syrup**

Sachet with basil, garlic and shallots
- 1 quart dark balsamic vinegar

1. Add all ingredients for syrup to a saucepan, and reduce to a syrup consistency.
2. Remove sachet; strain basil, garlic and shallots through a fine mesh and chill.
3. Toss tomatoes with the olive oil, parsley, salt and pepper.
4. On a plate, arrange the burrata cheese in the center and surround with tomatoes.
5. Garnish with the Basil Oil and Balsamic Syrup.