



Peach with Burrata

Cooking Time: 15 minutes

Serves: 4 people

INGREDIENTS:

- 2 fresh peaches, sliced
- 1 cup watercress leaves
- 1/2 cup thinly sliced radish
- 1/3 cup sliced pickled tomatoes (otherwise pickled onions are fine)
- 1 burrata cheese
- 80 grams thinly sliced prosciutto
- 1 tablespoon fresh thyme leaves

Dressing:

- 3 tablespoons pomegranate molasses
- 1 tablespoon olive oil
- 1-2 teaspoons salt
- 1/4 teaspoon cracked black pepper

METHOD:

1. On a platter layer watercress, peach slices, radishes, and pickled tomatoes.
2. Tear burrata and top with prosciutto and thyme leaves.
3. mix dressing in a jar and drizzle over the salad.

TIPS/SUBSTITUTIONS:

- *If peaches are not in season plums or any stone fruit can be used.*