

Burrata Bruschetta



Ingredients:

- 1 large baguette, sliced into 1/2-inch pieces
- 2 tbsp olive oil
- 2 ripe tomatoes, diced
- 1 cup fresh basil leaves, chopped
- 8 oz burrata cheese
- Salt and pepper to taste
- Balsamic glaze for drizzling

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Instructions:

Prepare the Baguette:

Preheat your oven to 400°F (200°C). Place the baguette slices on a baking sheet and brush each piece with olive oil.

Bake for 5-7 minutes, or until the edges are golden and crispy.

Prepare the Tomato-Basil Topping:

While the bread is baking, combine the diced tomatoes and chopped basil in a mixing bowl. Season with salt and pepper to taste.

Assemble the Bruschetta:

Once the baguette slices are golden and crispy, remove them from the oven and let them cool slightly.

Top each slice with a generous spoonful of burrata cheese, followed by a spoonful of the tomato-basil mixture.

Finish and Serve:

Drizzle with balsamic glaze and serve immediately.