

# Burrata

## *with Prosciutto and Tomatoes*

- 4 ea. Slices bread, grilled on both sides
- 4-6 ea. Slices prosciutto
- 3-5 ea. Ripe heirloom tomatoes, quartered/  
sliced/etc.
- 2 ea. Burrata ball
- 10-20 leaves of arugula
- Aged Balsamic Vinegar and Extra Virgin Olive Oil  
for drizzling
- Sea Salt
- Aleppo Pepper
- 2-3 Tbs. **Tomato Agrodolce**

### **Tomato Agrodolce**

- 1 C. Sherry vinegar
- 1 C. Fresh cherry tomato juice
- 2 C. Sugar
- 1 C. Cherry Tomatoes, halved.

1. Combine all ingredients. Reduce by half.

1. Make **Tomato Agrodolce**. Reserve.
2. Grill/toast the bread on both sides. Cut in half or quarters.
3. Arrange tomatoes and prosciutto on a platter
4. Place burrata balls atop.
5. Sprinkle with arugula.
6. Drizzle well with EVOO and Aged Balsamic Vinegar.
7. Sprinkle with sea salt and Aleppo Pepper.
8. Drizzle with **Tomato Agrodolce**.
9. Spoon goodness onto toast and shove into your mouth.