

Warm burrata salad with tomatoes

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Ingredients

- Cherry tomatoes
- Shallot onions
- 1 clove garlic
- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- Burats
- Fresh basil and thyme
- Kalamata olives (optional)
- Salt flakes and black pepper
- Bread for serving

Instructions

1. Wash the grape tomatoes, and preferably, if you have them, grape, small tomatoes in as many different colors as possible, and dry them well with a towel. Finely chop the shallots and a clove of garlic. Heat a tablespoon of olive oil in a convenient frying pan, fry the shallots, add the garlic, stir and after half a minute add the tomatoes. Stir-fry on high heat for a few minutes. It is necessary for it to warm up, for the baking effect called marjoram to appear, but not to start exploding. Then turn off the heat, add a spoonful of good balsamic vinegar (not cream). Place the cut pieces of burrata on the plates and divide the fried tomatoes around them. Pour the sauce over the burrata cheese. Garnish with fresh basil, thyme; a few kalamata olives are great if you have them. Season with quality sea salt flakes and pepper with freshly ground black pepper. Eat while painting on toast.