

Burrata with fried black grapes

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Ingredients

- Black seedless grapes
- Olive oil
- 1 clove garlic
- Cumin seeds
- Coriander seeds
- Salt flakes
- Burrats
- Fresh basil

Instructions

1. I immediately choose a vessel to prepare and serve, put washed, dried grapes without seeds and without branches into it. I crush cumin, coriander in a spice mortar and put everything on the grapes, sprinkle with olive oil, add finely chopped garlic, mix everything well and bake. It is baked until the grape juice evaporates and it begins to caramelize. Then I take the whole dish out of the oven and let it cool down a little. I put burat on top and season it with fresh basil, olive oil, and quality sea salt flakes. And a beautiful and delicious dish, very suitable for sharing during gatherings of friends.

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