Caramelized grapes with burrata

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Ingredients

- 1 blue grapes (larger bunches (be sure to choose pitted))
- 1-2 Burrata cheese (bags (depending on the number of guests))
- 1-2 cloves garlic
- spices: herbs de Provence (fresh thyme or rosemary are also great), crushed coriander and fennel seeds
- olive oil for cooking and especially for serving puree
- fresh herbs: basil or mint leaves (for decoration)

Instructions

1. Preparation of grapes: Wash and pick the grapes from the branches, dry them well. Place in a baking dish, sprinkle with olive oil, press in the garlic and add plenty of spices: herbs de Provence, coriander and fennel seeds. Mix everything lightly with your hands.
2. In the oven: If the main dish is already cooking in the oven, simply insert the grape container into the lower shelf.
3. Air Fryer: They cook perfectly here too. Bake for about 15 minutes at 180-190°C.
4. Goal: Cook until the grape skins shrivel, release their juices, and turn into a viscous, sweet syrup.
5. Serving: If you baked it in a serving dish, just dip in the cold burrata cheese after the grapes have softened a bit. Alternatively, you can transfer the grapes to a prettier plate and then place the burat on top. Lightly drizzle everything again with quality olive oil and garnish with fresh herbs. Mint and rosemary look beautiful.
6. Serve immediately while the grapes are still warm. It is incredibly tasty and beautiful! Ideal to hang with crusty bread or ciabatta.

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