



RECIPES

# BURRATA WITH CHARGRILLED VEGETABLES & CHORIZO



## DETAILS

 4 (as a starter) serves

 30 minutes

## NOTES

What we love about this dish is its simplicity, yet it is bursting with so much flavour. There are so many vegetables you could consider roasting, we've chosen some of the classics – capsicum, tomatoes and eggplant. But why not consider using fennel, zucchini, artichokes, baby beetroots or even sweet potato just to name a few.

Tossed with some grilled Spanish chorizo to give it a salty, smoky and slightly sweet flavour, and topped with our delicious Burrata – a ball of fresh mozzarella cheese filled with a soft creamy centre of curd and cream.

This dish is perfect for a quick weeknight meal, or could be used to accompany roast meats or seafood as a side dish.

## INGREDIENTS

1 x Burrata

1 x chorizo (sliced)  
1x eggplant (sliced into strips)  
1x red capsicum (sliced into strips)  
250gr tomatoes (on the vine)  
2 tbsps olive oil  
fresh parsley, to serve  
sourdough bread, to serve

## PREPARATION

- 1 Preheat oven at 180 degrees. Place the vine tomatoes in a roasting tray and drizzle with olive oil and season with salt & pepper. Bake for 30 minutes.
- 2 Using a non-stick grill pan, char-grill sliced eggplant and capsicum and set aside. Then pan-fry sliced chorizo until cooked through.
- 3 Assemble vegetables on a plate whilst still warm. Top with chorizo, fresh parsley and Burrata. Drizzle with olive oil and serve with warm sourdough bread.

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