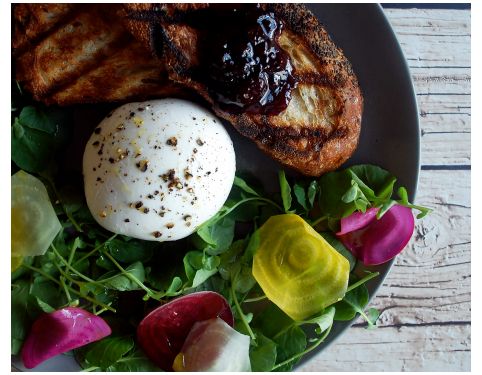


Burrata with Grilled Bread & Beet Salad

Yield: 4-6 servings



Ingredients

Beet salad:

1 tbsp apple cider vinegar
3 tbsp olive oil
3 small beets (red, golden, etc.)
1 ½ cups watercress
½ lemon

Grilled bread:

8 slices of good bread
Vegetable oil

Burrata:

4 balls of burrata
Sea salt
Course black pepper
High quality extra-virgin olive oil
¼ cup apricot jam
¼ cup cherry jam

Directions

Beet salad:

Whisk together the apple cider vinegar and olive oil. Season with salt and pepper to taste. Set aside. Trim the ends off each beet. Peel the skins off. Using a mandolin, slice the beets paper thin.

Grilled bread:

Preheat the grill (or heat a grill pan if working inside). Brush each slice of bread with a generous amount of oil on both sides. When the grill is hot, grill the bread until

you see dark grill marks, flipping quickly so the bread doesn't burn. Transfer the bread to a plate and season with salt when hot.

Burrata:

Arrange the watercress on a plate with the shaved beets scattered throughout. Drizzle the vinaigrette onto the salad, adding a squeeze of lemon juice over top. Place the burrata onto the plate. Season the top with a good pinch of sea salt and a few cracks of course black pepper. Drizzle the burrata with the extra-virgin olive oil. Spoon the apricot and cherry jam alongside.

To serve:

Serve the burrata and beet salad with the grilled bread.

Kayla's Notes

Red beets will stain your cutting board, knife, hands, etc. A few tips I have are to wear gloves, work with the red beets last after all your other knife work is done, and to wash your cutting board/knife immediately so the color will easily come off.