

BRUSCHETTA BURRATA CROSTINI

MILA MARTINICO



2 SERVINGS

10 MINUTES | 10 MINUTE PREP

INGREDIENTS

5 leaves of Fresh Basil	15 Organic Cherry Tomatoes
2+ slices of Italian or Sourdough Bread	Salt - to taste
1 clove of Minced Garlic	3 Tablespoons + Organic Extra Virgin Olive Oil
1 Tablespoon of Pesto	6-8 oz of Prosciutto
3 Balls of Burrata Cheese at room temperature	

DIRECTIONS

1. Slice your bread.
2. Put a pan on medium-high and generously drizzle in about a tablespoon or more of olive oil.
3. Place your bread in the pan and rub it around in the olive oil.
4. When your bread is toasted on one side, add some olive oil to the top of the slice and flip it.
Toast on the other side.
5. Take your bread off the heat and set it to the side.
6. In a pan, on medium-high heat again, drizzle about a tablespoon of olive oil into your pan.
Drop your tomatoes in.
7. Store them around until they're slightly blistered.
8. Once they've started to blister, add in your garlic and pesto.
9. Once the tomatoes have blistered, remove them from the heat.
10. Cut your bread slice in half to make it easier to eat.
11. Layer your prosciutto evenly on the toast.
12. Separate your Burrata and layer it on top of the prosciutto.
13. Add your blistered tomatoes evenly to the top of each slice.
14. Drizzle olive oil (about a tablespoon total) over the top of your slices. Sprinkle with salt.
15. Take five leaves of fresh basil and stack them on top of each other.
16. Roll them up and chop into ribbons. Sprinkle the ribbons over the top of your toast. Enjoy!