

Burrata with crispy summer vegetables

Informations

People : 4

Preparation : 15

Cooking time : 15



Ingredients

- 2 Burrata Artigiana cheeses
- 120 g black olive tapenade
- 1 courgette
- 1 aubergine
- 1 artichoke
- 1 tomato
- 1 bunch basil
- 5 g rocket
- 1 l cooking oil
- Fine salt, freshly ground pepper

Preparation steps

1. Cut the courgette and aubergine into thin slices.



2. Coat all the slices with flour.
3. Preheat the oven to 75°C.
4. Cut the tomato into wafer-thin slices. Place the slices on a sheet of baking paper and bake for 1 hour to make crunchy crisps.
5. Heat the deep fat fryer to 180°C and add the vegetable slices one at a time. Fry the slices, then place on a paper towel to remove excess oil. Do the same with the artichoke, basil and rocket leaves.
6. Place a little tapenade in the bottom of the bowls, generously cover with burrata and decorate with the seasoned vegetable crisps.
7. Serve chilled.

? **Tip:** You can make this dish with burrata or with mozzarella. You can use whatever kind of vegetables you like for the crisps!