



Mini Burrata on Toasted Baguette with Tomato and Basil

Prep Time: 20 minutes
Bake Time: 10 minutes
Yield: 20-25 servings

INGREDIENTS

Mini burrata balls (8 oz; if using large burrata, cut into smaller pieces)

Baguette (1 small loaf, sliced into 1/2-inch thick rounds)

Cherry or grape tomatoes (1 cup, halved)

Fresh basil leaves (1/4 cup, torn into small pieces)

Balsamic glaze (for drizzling)

Extra virgin olive oil (3 tbsp)

Salt and freshly cracked black pepper (to taste)

Garlic clove (optional, for rubbing the baguette slices)

DIRECTIONS

1. Prepare the toasted baguette slices:

Preheat the oven to 375°F (190°C). Arrange the baguette slices on a baking sheet, drizzle them with a bit of olive oil, and lightly season with salt. Toast the slices in the oven for 8-10 minutes, or until golden and crisp. If desired, rub the toasted slices with a cut garlic clove for extra flavor.

2. Prepare the tomatoes and basil:

While the bread is toasting, slice the cherry or grape tomatoes in half. Tear the basil leaves into smaller pieces.

3. Assemble the bruschetta:

Once the baguette slices are toasted and slightly cooled, place a half or quarter of a burrata ball on each slice. Add a cherry tomato half and a small piece of basil on top of the burrata.

4. Drizzle and season:

Arrange the assembled baguette slices on a serving platter. Drizzle with extra virgin olive oil and a generous balsamic glaze. Sprinkle with salt and freshly cracked black pepper for seasoning.

5. Serve:

Serve these Burrata Crostini immediately for a delicious combination of creamy burrata, sweet tomatoes, fragrant basil, and the crunch of toasted bread.

Optional Additions:

Prosciutto: Add a small slice of prosciutto for a more savory and salty flavor.

Pesto: Swap out the basil leaves and use a dollop of pesto for a rich, herby touch.

Roasted tomatoes: Roast the cherry tomatoes for added sweetness and depth of flavor



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Recipe adapted from:
Chef Floyd J