

INGREDIENTS

5 heirloom tomatoes

5 ripe peaches

1 Burrata cheese ball

1 stick butter (browned)

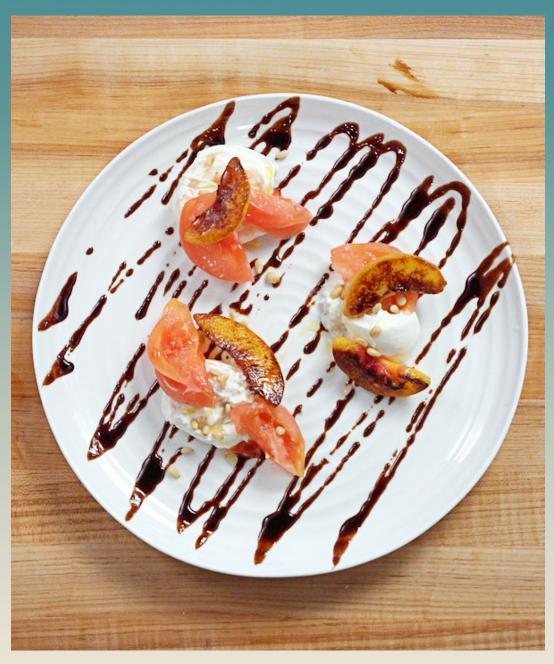
½ cup pine nuts (toasted)

olive oil

balsamic glaze

1 bunch of clamshell chives

Salt and pepper (to taste)



BURRATA PEACH SALAD

DIRECTIONS:

- Slice tomatoes and sprinkle slices with salt individually.
- 2. Slice peaches, then char on grill or griddle.
- 3. Brown one stick of butter.
- 4. Onto a plate, tear apart cheese, then arrange peaches and tomatoes.
- 5. Drip on browned butter, then sprinkle with pine nuts, balsamic glaze, olive oil, salt and pepper, and chives.