



INGREDIENTS

4 peaches cut into 1/8 pieces
 ¼ cup of olive oil
 1 sour-dough bread cut into slices
 2 fresh burrata
 Basil flavored olive oil
 Balsamic vinegar glaze
 Zest of 1 lemon
 Bunch of basil leaves.



BRUSCHETTA WITH PEACHES & BURRATA

By Caterina Romano's Kitchen

DIRECTIONS

1. Grease a grill with cooking spray. Heat the grill.
2. Brush the peaches with olive oil.
3. Place them on the grill and heat them for 1-2 minutes one each side.
4. Remove the grilled peaches to a bowl and set aside.
5. Brush the slices of bread with olive oil on both sides. Place them on the grill.
6. Grill the bread slices on both sides.
7. Cut each burrata in 3 pieces and place each piece on the grilled bread.
8. Top the burrata with grilled peaches.
9. Sprinkle with a touch of the olive oil.
10. Top with vinegar glaze.
11. Season with salt & pepper.
12. Sprinkle with lemon zest.
13. Cut basil leaves and place on top.
14. Enjoy