Burrata with ratatouille salad

Mediterranean braised vegetables meet creamy burrata: the wonderfully aromatic crema with basil provides the finishing touch in terms of taste and appearance.

Zutaten
4 Portionen

350 g Peppers (approx. 2 pieces)
300 g Zucchini
300 g Eggplant
200 g Cocktail tomatoes
1 Onion, red
2 Garlic cloves
1 Pepperoni
3 EL Byodo Roast Olive Mediterranean
Thyme, fresh
Byodo sea salt
Pepper
2 EL Byodo Crema with basil
200 g Burrata

Zubereitung

Wash and clean the vegetables and cut into bite-sized pieces. Peel and chop the onion into eighths and crush the garlic cloves. Cut the peppers into fine rings.

Heat the olive oil in a pan, sauté the onions and garlic briefly, then add the remaining vegetables, except for the tomatoes, and the sprigs of fresh thyme. Season with salt and pepper and simmer over a medium heat for 20 minutes. Stir from time to time. In the last 5 minutes, add the tomatoes and stir in 2 tablespoons of crema with basil. Season to taste again.

Allow the vegetables to cool and then arrange on 4 plates. Place the burrata on the ratatouille salad and drizzle with the basil crema.