



Chanterelle salad with burrata

The finest summer treat: spicy roasted chanterelles, fruity tomatoes, sweet watermelon and creamy burrata – this lukewarm summer salad brings freshness and flavor to your plate. Apple balsamic and garden herbs round it off perfectly.

Zutaten

2 Portionen

220 g Chanterelles
1 San Marzano tomato (alternatively 4-5 cherry tomatoes)
1 Shallot
50 g Watermelon
1 EL Byodo classic frying oil
40 ml Byodo Apple Balsam
1 Lemon, zest
40 ml Byodo extra virgin olive oil, from Greece
1 EL Parsley
1 Spring leeks
2 Burrata
Byodo Fine Premium Organic Sea Salt
Pepper
1 Pinch Sugar
Garden herbs (nasturtium leaves, basil, etc.)

Zubereitung

Clean the chanterelles thoroughly. Quarter the tomato, remove the seeds and dice the flesh. Dice the shallot and watermelon into small cubes. Chop the parsley and finely slice the spring onions.

Heat a little frying oil in a large pan. Fry the chanterelles in it over a medium heat. After a short time, add the diced shallots and fry. Only now season the mushrooms with salt, pepper and – optionally – a little sugar so that they roast nicely and do not become watery.

Add the spring onions and diced tomatoes and sweat briefly. Remove the pan from the heat. Fold in the diced melon, deglaze with apple balsamic and marinate with the olive oil. Fold in the lemon zest and parsley, season again if necessary.

Arrange the chanterelle salad on flat plates, place the burrata on top and drizzle with a little olive oil. Season with salt and pepper, garnish with fresh garden herbs and serve immediately.

Tip from star chef Alexander Huber

To ensure that the mushrooms cook perfectly, it is important that the pan is large enough and that the chanterelles are as close together as possible. In addition, always add salt after frying – otherwise they will lose too much liquid.