



Tomato and peach salad with burrata

Summer on a plate: juicy peaches, aromatic tomatoes and creamy burrata combine to create a light salad for warm days. This is perfectly rounded off with a sweet olive oil and honey drizzle.

Zutaten

2 Portionen

50 g Almonds, sliced
1 EL Honey
2 EL Byodo extra virgin olive oil, from Spain
2 EL Byodo Condimento Bianco
Byodo organic sea salt
Pepper, freshly ground
400 g Colorful tomatoes, old varieties
1 Peach, ripe
Basil, fresh
1 Ball Burrata

Zubereitung

Toast the sliced almonds without oil in a non-stick frying pan until golden brown and fragrant. Set aside and leave to cool. For the drizzle, mix the honey, olive oil, Condimento Bianco, salt and pepper thoroughly. Wash the tomatoes and cut into bite-sized pieces. Wash the peach, remove the stone and cut into thin slices.

Arrange the tomatoes, peach slices and burrata on a large platter or in a bowl. Garnish with the

toasted almonds and fresh basil leaves. Finally, drizzle the dressing evenly over the salad.

A piece of fresh, fluffy ciabatta or other Italian country bread goes perfectly with it.