

Peach & Heirloom Tomato Salad

with prosciutto, burrata, basil, chili & mint

INGREDIENTS

(serves 4)

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| 2 large ripe peaches | 50ml good quality red wine vinegar |
| 8 medium-sized heirloom tomatoes (mixed varieties) | Maldon Salt & pepper |
| 4 small balls of burrata | Focaccia, sliced, toasted and rubbed with garlic and olive oil |
| 2 jalapeños, roasted, skinned, deseeded & chopped finely, covered in olive oil | |
| 4 slices of prosciutto | |
| 1 small bunch of mint, picked | |
| 1 small bunch of basil, picked | |
| 150ml good quality olive oil | |

METHOD

1. In a bowl, mix the olive oil and red wine vinegar, season with salt & pepper, set aside
2. Take the core out of the tomatoes and cut into rough odd shaped pieces (keep them nice and chunky looking) probably about 6-8 pieces
3. Cut the peach in half, take the stone out and cut them the same size as the tomatoes
4. Put both the tomatoes and peaches into a mixing bowl and season with salt & pepper, now add some of the dressing you made earlier and toss gently together. Taste and reseason if needed
5. Take each of the burrata's and lightly score them with a cross on the top, season with Maldon salt and cracked pepper and put a ball onto each plate
6. Take the tomatoes and peaches and spoon over the burrata, saving back the juices/dressing that's in the bottom of the mixing bowl for later
7. Rip over some mint and basil and lay over a slice of prosciutto per plate
8. Take the roasted, chopped jalapeno and sprinkle as little or as much you'd like over the whole dish and finally spoon over a little of the left over dressing that you saved back from earlier. Eat with some of the focaccia on the side to mop of the juices with!