



## CALABRIAN BURRATA

*Serving Size: 2-4 people*

### INGREDIENTS

- 1 burrata
- 5 slices grilled ciabatta baguette
- 3 tsp. Calabrian hot honey  
(chef recommends Tutto Calabria)
- 1 sprig fresh basil
- 3 pickled Calabrian chili peppers  
(chef recommends Tutto Calabria Whole Cherry Peppers)
- black pepper to taste



### METHOD

1. Heat oven to 350 degrees. Toast sliced ciabatta for one minute.
2. Place the tempered cheese on the edge of a medium serving plate.
3. Slightly push down on the center of the burrata.  
Drizzle the Calabrian hot honey and season with black pepper.
4. Place the pickled Calabrian chilies next to the burrata. Garnish with the sprig of basil.
5. Add toasted bread to the plate alongside burrata and chilies and enjoy!

