

LOCAL APPLES & IMPORTED BURRATA

Serving Size: 2

INGREDIENTS

- ½ cup Castelfranco radicchio
- 1 medium apple, sliced
- ½ cup frisée
- ¼ tsp. kosher sal
- 1 tsp. extra virgin olive oil
- 1 burrata
- 1 Tbs. hazelnuts, toasted
- 1 tsp. balsamic
- 1 tsp. brown butter vinaigrette (see below)
- ¼ tsp. black pepper, fresh cracked
- ciabatta, cut & toasted for serving



BROWN BUTTER VINAIGRETTE INGREDIENTS

- 6 Tbsp. butter, browned
- ½ cup canola oil
- 2 Tbsp. sherry vinegar
- 2 Tbsp. hazelnut oil
- ¼ tsp. black pepper, fresh cracked
- ½ tsp. Kosher salt

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METHOD FOR BROWN BUTTER VINAIGRETTE

1. In a thick-bottom skillet, melt butter over medium-low heat and allow to brown, swirling the pan occasionally. Remove from heat and allow to cool.
2. Add brown butter, canola oil, sherry vinegar, hazelnut oil, salt and pepper into a bowl and whisk to combine.

METHOD FOR TOASTED HAZELNUTS

1. Preheat the oven to 350°F.
2. Line a baking sheet with parchment paper or foil and arrange hazelnuts in one single layer.
3. Toast until golden brown and fragrant, about 10-15 minutes, stirring occasionally.

METHOD

1. Place radicchio and frisée in a mixing bowl and season with salt and extra virgin olive oil.
2. Place burrata at the center of the bowl and sprinkle hazelnuts over top.
3. Drizzle balsamic vinegar and brown butter vinaigrette over the dish.
4. Finish with freshly cracked black pepper and serve with toasted ciabatta.

