

RPM ITALIAN®

HEIRLOOM TOMATO GRANITA WITH BURRATA

Yield: 2 servings



INGREDIENTS

1 large heirloom tomato, frozen
5 cherry tomatoes, halved
1 ball burrata
2 Tbsp. red wine vinaigrette
basil leaves, for garnish
olive oil to drizzle
fresh cracked pepper
sea salt (chef recommends Maldon)
sliced ciabatta bread, for dipping

METHOD

1. Toss the cherry tomatoes with 2 Tbsp. red wine vinaigrette and season with salt and fresh cracked pepper.
2. Place tomatoes in the center of a serving plate, then place the burrata over the top of the tomatoes. Finish with sea salt, pepper, and a drizzle of olive oil.
3. Garnish with basil leaves around the dish.
4. Take the heirloom tomato out of the freezer and wrap one end with a small kitchen towel. Using a coarse “microplane” grater, grate the frozen tomato over the dish until it resembles a tomato snow cone.
5. Serve immediately with a side of freshly toasted ciabatta for dipping.

