

Burrata

Menu
Description: with roasted yellow beets, fava beans, white wine vinegar balsamic, and toasted hazelnuts

Serving Size: 6 Servings

Categories: Sabatini's



Cost Per Serving	
\$	1.98

Action	Date	Initials
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/20/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.420	Kg	Burrata		20-100018600
0.120	Kg	Fava Beans, frozen	blanched	20-100018607
0.300	Kg	Roasted Yellow Beets	see recipe below	
0.012	Kg	Mint	roughly chopped	20-100000878
0.012	Kg	Basil Leaves	roughly chopped	20-100000876
0.475	Lt	Mint Basil Vinaigrette	see recipe below	
0.020	Kg	Hazelnuts	Toasted, chopped	20-100000891

Roasted Yellow Beets:

2.000	Kg	Yellow Beets		20-100024044
0.100	Lt	Extra Virgin Olive Oil		20-100001607
0.030	Kg	Sugar		20-100001065
0.100	Lt	White Balsamic Vinegar		20-100022616

Mint Basil Vinaigrette:

0.100	Lt	Extra Virgin Olive Oil		20-100001607
0.030	Lt	Lemon Juice		20-100001384
0.015	Kg	Dijon Mustard		20-100001256
0.030	Kg	Basil Leaves		20-100000876
0.030	Kg	Mint		20-100000878
0.001	Kg	Salt		20-100019151
0.001	Kg	Pepper		20-100001295
0.207				

Method of Preparation:

Mint Basil Vinaigrette:

1- Blend the olive oil, lemon juice, dijon mustard, basil leaves, and mint. Season with salt and pepper.

Roasted Yellow Beets:

1- Wash the beet. Roast beets in oven with extra virgin olive oil. Season.

2- Once cooled, marinate with olive oil, sugar, and white balsamic vinegar. Keep in refrigerator up to one week.

To Finish:

1- Toss the roasted beets, blanched fava beans, burrata, mint, and basil together with the mint basil vinaigrette.

2- Arrange per picture with burrata on top, sprinkled with toasted chopped hazelnut.