

Burrata alla Panna con Carpaccio di Pomodori

Description: Hand-Formed Cow's Milk Cheese with Creamy Lava Center on Tomato Carpaccio, Balsamic Syrup

Serving Size: 50

Categories: Appetizer

Cost Per Serving	
\$	2.59

Action	Date	Initials
Created	8/16/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
5.6	kg	Burrata, fresh, 4 oz/serving		20-100018600
5	kg	Roma tomatoes	sliced paper thin	20-100000861
1	lt	Balsamic syrup		20-100018605
0.75	lt	Basil oil	see recipe	50-100000024
0.75	lt	Olive oil		20-100018656
0.1	kg	Basil	chiffonade	20-100000876

Method of Preparation:

- Thinly slice the roma tomatoes on meat slicer and arrange on plate as per picture.
- Keep cold for service.

At Service Time:

- Season with salt and pepper, drizzle with the olive oil.
- Place the dots of balsamic syrup as per picture, making sure that each dot is sufficient to give flavor to a bite a of buratta and tomato.
- Place the buratta as per picture, garnish with basil chiffonade
- Drizzle with basil oil and serve immediately.