

Treasure Barrel

Burrata Bruschetta: Creamy Italian Appetizer Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Bruschetta

- [ ] 1 large loaf of crusty bread (like ciabatta or sourdough)
- [ ] 4 tablespoons extra virgin olive oil, divided
- [ ] 1 large clove of garlic, peeled and halved
- [ ] 1 (8-ounce) ball of fresh burrata cheese
- [ ] 2 cups cherry or grape tomatoes, halved or quartered
- [ ] 1/4 cup fresh basil leaves, thinly sliced
- [ ] Flaky sea salt, to taste
- [ ] Freshly ground black pepper, to taste

Instructions

1. First, let's prepare the bread. Slice your loaf into 1-inch thick slices. Using a pastry brush, gently coat both sides of each slice with about half of the olive oil. You want them nicely coated but not dripping. Place the slices on a baking sheet and pop them under the broiler for 1-2 minutes per side. Watch them like a hawk! You're listening for that beautiful sizzle and looking for a lovely golden-brown color. They can burn in the blink of an eye, so stay close.

2. As soon as the bread comes out of the broiler, while it's still nice and hot, take the halved garlic clove and rub the cut side all over the surface of each slice. The heat from the bread will melt the garlic slightly, infusing it with the most amazing, subtle aroma and flavor. It's a tiny step, but it makes such a huge difference. Set the garlicky toasts aside on your serving platter.

3. Now for the simple, beautiful topping. In a medium bowl, combine your chopped tomatoes with the remaining olive oil, a generous pinch of flaky sea salt, and some freshly ground black pepper. Gently toss everything together. Be careful not to mash the tomatoes; you just want to coat them in all that lovely seasoning. The salt will start to draw out their juices, creating a light, delicious dressing.

4. It's time to assemble your masterpiece. Take the burrata ball out of its container and pat it gently with a paper towel. Place it in the center of your toasts or tear it into large chunks and distribute it evenly. Use a knife or your hands to tear it open, allowing the creamy stracciatella to spill out over the bread. Spoon the tomato mixture over and around the burrata. Finish by scattering the fresh basil ribbons over the top. Serve immediately and get ready for the compliments.

Nutrition per serving

380 kcal	12 g	28 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra layer of flavor, you can drizzle a high-quality balsamic glaze over the top just before serving. The sweet and tangy flavor pairs beautifully with the creamy cheese and tomatoes. It adds a lovely visual touch as well.
- If you have access to a grill, grilling the bread instead of broiling it adds a wonderful smoky dimension. Just brush with oil and grill for a couple of minutes per side until you have beautiful char marks. It’s perfect for summer gatherings.
- Feel free to add other ingredients to the tomato mixture! Things like finely diced red onion, capers, or chopped Kalamata olives can add a lovely briny kick. This recipe is a great starting point for your own creations, much like a simple easy banana bread can be.