



Warm Tomato Salad with Burrata

Quick to make and perfect for sharing with fresh bread

 Easy  3 Servings  20 min.



This warm tomato salad with burrata combines roasted cherry tomatoes from the AirFryer with aromatic tomato puree from ORO di Parma. It's quick to make and perfect as a light appetizer or to share with fresh bread.

Ingredients

300 g cherry tomatoes
700 ml ORO di Parma
tomato puree with basil
(glass bottle)
1 burrata (approx.
200–250 g)
150 g bread or grissini
2 tbsp olive oil
1 pinch of salt
1 pinch of black pepper

Step 1: Roast cherry tomatoes

Cut the cherry tomatoes in half, toss them with 1 tablespoon of olive oil and a pinch of salt. Roast them in the AirFryer at 180 °C for about 8 minutes, until they are soft and slightly caramelized.

Step 2: Heat the tomato sauce

Heat the ORO di Parma tomato puree with basil in a small saucepan over medium heat. Season with a little pepper, if desired.

Step 3: Set the table

Spoon the warm strained tomatoes onto a plate or into a shallow bowl and arrange the roasted cherry tomatoes on top. Place the burrata in the center. Drizzle with the remaining olive oil.

Step 4: Serving

Finish with freshly ground pepper and serve immediately with bread or grissini.

Used products:



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