

Heirloom tomato, chorizo & Burrata Salad

source: chantellegrady.com, serves 1-2

400g heirloom tomatoes, halved
Olive oil
Sea salt & cracked black pepper
6 slices chorizo, sliced diagonally
1 Tbsp capers, rinsed
1 ball Burrata cheese

to serve:

2-3 slices fresh baguette
Olive oil
1 garlic clove, halved
Balsamic vinegar
Fresh basil, leaves
Sea salt & cracked black pepper

- ¹ Preheat oven to 265°F. Line a baking tray with baking paper.
- ² Place halved tomatoes on baking tray. Drizzle with olive oil and season with salt and pepper. Toss to coat. Turn tomatoes so cut side is facing up and roast for 30 minutes. Transfer smaller tomatoes into a bowl to cool while the larger tomatoes roast for another 30 minutes. Remove from oven and add to the same bowl.
- ³ In a frying pan, add the chorizo and grill each side for 1 minute, or until golden. Transfer to paper towel to absorb some of the oil. Add the capers to the same frying pan and fry for 30 seconds, or until slightly golden. Transfer to the paper towel with chorizo.
- ³ On a baking tray, place the baguette slices. Drizzle both sides with olive oil and grill until golden. Remove and rub one side of each slice with the cut garlic.
- ⁴ To serve, place tomatoes, chorizo and capers together on a plate. Top with the Burrata, and drizzle with olive oil and balsamic. Scatter with basil leaves and sprinkle with salt and pepper. Serve with grilled baguette.