



Summer Tomatoes with Burrata and Basil Appetizer

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The taste of really good quality balsamic vinegar with olive oil, hugging the fresh tomatoes and creamy burrata is out of this world

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Ingredients

1/4 cup extra-virgin olive oil

4 medium beefsteak or heirloom tomatoes, washed and cored

One 4 ounce ball burrata cheese

1 cup of small medley tomatoes

2 tablespoon balsamic vinegar

salt and black pepper to taste

12 small basil leaves, torn and whole

Directions

Slice the heirloom tomatoes into 1/4-inch slices and arrange them on a large plate, over lapping slightly.

Place the burrata cheese in the center of the tomatoes.

Halve the small tomatoes and scatter them around the plate.

Drizzle the vinegar and remaining 2 tablespoons olive oil over all the tomatoes and season generously with salt and pepper.

Garnish with shredded basil leaves.

Enjoy!

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