

Peach Brulee Burrata Bruschetta

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

12

Description

A slice of toast with a schmear of Burrata is already a beautiful thing but when you add a nice pinch of Herbes de Provence salt then a slice of peach brulee you are talking about a whole new level of beautiful This is perfect for any kind of entertaining that occurs while fresh peaches are still in season

Ingredients

- - 1 teaspoon herbes de Provence - 1 teaspoon sea salt - 12 slices Italian bread
- toasted - 6 ounces Burrata cheese - 1 large fresh freestone peach
- cut into 12 slices - 2 tablespoons turbinado sugar

Instructions

1. Stir together herbes de Provence and sea salt in a small bowl. Set aside. Top each slice toasted bread with a generous spread of Burrata cheese. Sprinkle cheese with a pinch of the herbes de Provence sea salt mixture. Set aside. Lay peach slices flat in a single layer on a flame-proof surface or plate. Lightly sprinkle each slice with turbinado sugar. Using a kitchen torch set to a medium-low flame
2. melt the sugar by making short
3. even passes over the top of the sugar. Continue melting the sugar until it bubbles and turns dark brown
4. about 30 seconds. Place peach slice on each piece of toast and serve.