



INGREDIENTS

- 2 x 100g burrata
- 100g [Tapenade](#)
- A few leaves baby rocket
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste
- Crusty bread, for serving

Burrata with Tapenade

I love stretched curd cheeses of every kind - including delicate, creamy burrata, the southern Italian cheese that's a thin pouch of mozzarella filled with a rich blend of cream and fine strands of stringy fresh curd tied off with a knot. It makes a lovely presentation and a deliciously simple entrée.

Tapenade, while not Italian, is still Mediterranean and adds a perfect salty counterpoint to the creamy curd. Truffle Hill Cabernet Rosé, with its dry fruitiness and hint of smoke, pairs beautifully with this pretty dish.

Serves 2 as an entrée

METHOD

1. Take the burrata out of their wrapping about 30 minutes before serving so they come to room temperature.
2. Spread tapenade over the base of 2 plates.
3. Add a few leaves of rocket.
4. Place burrata on top and gently slit the front of the burrata pouch to reveal the creamy centre, leaving the knot intact.
5. Drizzle oil over the burrata and the tapenade.
6. Sprinkle the burrata with a little salt, remembering that the tapenade is also salty.
7. Serve with crusty bread.