

Burrata Salad with Beet Pesto, Granny Smith Apple, and Prosciutto

By Kevin Simley



Hands-On Time: 20 minutes



Total Time: 30 Minutes



Serving: 4 People

Ingredients

- 1 2-4 oz container burrata balls, drained and set out at room temperature 30 minutes before plating
- 1 granny smith apple, sliced thin
- 2 oz sliced prosciutto, preferably La Quercia
- 1 8.8 oz package of cooked beets*
- 2 Tbsp. pumpkin seeds, toasted
- 2 Tbsp. lemon juice
- 1 clove garlic, peeled
- Olive oil as needed
- 2 oz balsamic reduction**
- 1 5 oz container arugula***
- Salt & pepper as needed

Cooking Method

Do ahead of time:

1. Begin by placing the beets in a food processor with 1 Tbsp. lemon juice, garlic clove, and the toasted pumpkin seeds. A blender will also work but will result in a more smooth pesto.
2. Slowly drizzle in the olive oil with the food processor on until the ingredients begin to blend and an emulsified mixture forms. Season with salt and pepper. It should be thick enough to spread easily on the plate without being too runny. The pesto can be made the day before and stored in an airtight container.

Evening of the event:

3. Quarter the apple and remove the core and seeds. Slice the apple quarters lengthwise with a knife or mandolin being sure to get very thin slices. Place apples in a container with 1 Tbsp of lemon juice and enough water to cover the apples if doing this step ahead of time.
4. To plate the dish slice each burrata ball in half being careful not to lose any of the inside. Take about 2 oz of beet pesto and spread it on to each plate moving from the center to the outside. Dress a large handful of arugula with olive oil, salt and pepper and divide that evenly among the 4 plates. Place the burrata on top of each pile of dressed arugula. Divide the apple and prosciutto among the 4 plates arranging the slices around the burrata ball. Drizzle the dish with balsamic reduction and olive oil and season with a small amount of salt and freshly cracked black pepper.

Notes

*Cooked beets can be found in the produce section of any major grocery store usually under the love beets brand.

**Balsamic reduction can be found in the vinegar section of major grocery stores or it can be made by combining equal parts balsamic and sugar and reducing it by half and allowing it to cool to room temperature.

***Reserve 1 cup of arugula for the salsa verde recipe
