

# THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

## Burrata Toast with Spring Pea Spread And Sun-Dried Tomatoes

### Ingredients:

- 1 medium round Italian bread ( four thick slices)
- 4 4-ounce burrata balls
- 1 1/2 cups sliced dry sun-dried tomatoes
- 1 clove of garlic (peeled)
- Olive oil

### The pea spread:

- 16-ounce bag of frozen peas
- 2 cups chicken stock
- ½ teaspoon salt
- 4-5 leaves fresh basil
- ¼ teaspoon white pepper
- 2 teaspoons garlic powder
- 2 tablespoons extra virgin olive oil



### Directions:

Prepare bread. Slice the bread into four 1-inch thick slices. If the bread round is too large, cut the slice to be no longer than 5 inches long. Rub the bread with garlic clove and brush with olive oil. Grill the bread on the stovetop on both sides until nicely toasted. Place on a platter and set aside.

- In a saucepan, add the stock and frozen peas. Increase the heat and bring to a simmer, then cover and reduce heat to medium. Simmer for two minutes.
- Strain the peas, reserving 1/3 cup of cooking liquid.
- Transfer the remaining peas to a food processor with the remaining liquid. Add garlic powder, salt, pepper, olive oil, and basil. Blitz on high for 1- 2 minutes until smooth. Taste for seasoning.

### Assemble:

In a small bowl, add some olive oil to awaken the sun-dried tomatoes. Next, spread ¼ cup of the pea puree onto each piece of toasted bread. Slice each burrata ball in half, then place the two halves on top of each piece of toast. Spoon over the sun-dried tomatoes and garnish with basil.

### Inspirations:

- Pureed avocado seasoned with garlic, olive oil, and sea salt can be used as the spread.
- The pea mixture can be prepared as a side dish when making baby lamb chops; use fresh mint in the preparation instead of basil.