



FINCH + FENNEL

Burrata & Peach Salad

SALAD INGREDIENTS:

1-3 c Arugula
1 c Radicchio
4 oz Prosciutto,
thinly sliced
3-4 Peaches or Nectarines
3 Tbsp Fresh Basil,
chopped
2 Tbsp Fresh Mint,
chopped
1 Tbsp Fresh Tarragon,
chopped
8 oz Burrata

DRESSING INGREDIENTS:

½ Tbsp Olive Oil, for searing
½ Seared Peach or Nectarine
(about 3 oz)
4-6 Tbsp F+F Jalapeño Peach
Preserves
1 Tbsp Mint Leaves
1 Tbsp Basil Leaves
2 Tbsp Apple Cider Vinegar
1 Tbsp Honey
¼ c Olive Oil
Juice of 1-2 Lemons
Salt & Pepper, to taste



DIRECTIONS:

1. To begin the salad, wash & dry the arugula & radicchio, and chop or tear the radicchio for the salad. Thinly slice the prosciutto.
2. Chop up the peaches or nectarines into bite-sized pieces, discarding the pits.
3. To begin making the dressing, heat a sauté pan over high heat. When the pan is hot, add ½ tablespoon of olive oil. Add slices of ½ peach or nectarine to the pan & cook until they are soft, juicy & have developed color on both sides.
4. Blend the softened peach or nectarine with 4-6 Tbsp F+F Jalapeño Peach Preserves in a blender or food processor. Add in 1 tablespoon each of mint & basil leaves, and blend again.
5. Remove the mixture from the blender & mix in apple cider vinegar, honey, ¼ cup of olive oil, & lemon juice until it becomes emulsified. Season with salt & pepper, to taste.
6. Arrange arugula, radicchio, prosciutto, chopped fruit & chopped herbs on a large platter. Tear the burrata into bite-sized pieces & add to the salad.
7. Drizzle with the salad dressing & serve.

Enjoy!

