



## Burrata Tomato Toast

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

8 thick slices crusty bread  
4 tablespoons O&V [Roasted Garlic oil](#) \*  
2-3 cloves of garlic for rubbing on toasts  
Salt and pepper to taste  
8 oz torn burrata  
1 lb tomatoes, sliced (see Chef Note)  
¼ cup O&V [Nocellara EVOO](#) \* (more for drizzling)  
½ teaspoon O&V [Fleur de Sel](#) or other flaky salt \*  
2 tablespoons fresh oregano or thyme leaves  
Drizzle of O&V [Aged Balsamic](#) \*

### Preparation

Preheat the oven to 400F. Line a baking sheet with parchment paper.

Brush the roasted garlic oil on both sides of the slices of bread, season with salt and pepper and bake in the oven for 10-12 minutes until golden and crisp. Remove from the oven and carefully rub the toasts with the cloves of garlic while they are still hot.

Allow to cool before topping with the tomatoes.

In a large flat dish gently toss the sliced tomatoes with the Nocellara oil and flaky salt and let sit for 5 minutes.

Top the toasts with the tomato slices (including some of the collected juices) and the torn burrata.

Sprinkle with additional salt, a drizzle of Nocellara as well as some fresh oregano or thyme leaves. Finish with a drizzle of Aged Balsamic and a few grinds of fresh cracked pepper

Serve immediately.

Serves 8

Active time: 18 minutes Total Time: 18 minutes

### **Chef Note**

The best time to make these is obviously during tomato season, when you can use heirloom and beefsteak tomatoes. If you decide to make them at other times of the year (as I do), cherry tomatoes are an awesome alternative as they are more consistently sweet and juicy versus other tomatoes.

### **Notes**

\* [Nocellara Unflavored EVOO](#) is one of my all-time favorites but you can use your favorite high quality EVOO. The flavor of the oil really comes through so please be sure to use a really good oil. You can also use a flavored oil like [Basil EVOO](#) or [Tuscan Herb EVOO](#) to change things up a little.

The [Roasted Garlic Oil](#) gives the toasted bread wonderful complementary flavor, but feel free to use a plain oil and a little extra garlic to rub on after

The flaky, mildly salty **Fleur de Sel** is delicate and delicious, but any flaky salt will do.

I love our [Gold Aged Balsamic](#) on this dish, but a nice thick good quality balsamic of your choice will work as will a [Balsamic glaze](#).

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Entrée, Appetizer, Soups & Salads, Easy Lunch, EVOO, Unflavored EVOO, Snacks & Sides, Nocellara EVOO, Roasted Garlic Oil, Fleur De Sel, Gold Balsamic, Aged Balsamic, Balsamic Glaze, Tomato Burrata Toast, Tomato Bruschetta, Italian Appetizer,