

4 BURRATA (ONE PER PERSON)  
2 LARGE RIPE PEACHES  
3-4 HEIRLOOM TOMATOES  
GRAPESEED OR CANOLA OIL  
HIGH QUALITY EXTRA-VIRGIN OLIVE OIL  
SHERRY WINE VINEGAR  
FRESH CHIVES

LET THE BURRATA REACH ROOM TEMPERATURE.

BOIL A KETTLE OF WATER. MAKE A CROSS CUT AT THE BOTTOM OF EACH PEACH. POUR BOILING WATER OVER THE PEACHES. PEEL OFF THE SKIN FROM THE BOTTOM. CUT EACH PEACH INTO 8 WEDGES.

SLICE TOMATOES AND ARRANGE ON INDIVIDUAL PLATES.

ONE AT A TIME, IN A SMALL BOWL, LIGHTLY MASH THE BURRATA WITH 1 TBSP OF GOOD OLIVE OIL. PLACE BETWEEN THE SLICED TOMATOES.

PRE-HEAT A FRYING PAN FOR ONE MINUTE OVER HIGH HEAT.

ADD 2 TBSPS OF GRAPESEED OIL. LAY THE PEACHES IN THE PAN AND GRILL A FEW MINUTES ON EACH SIDE. IT'S OKAY IF THEY CARAMELIZE AND BURN A BIT.

REMOVE FROM THE PAN AND ARRANGE AROUND THE BURRATA.

LOWER THE HEAT IN THE PAN AND ADD 3 TSPS OF SHERRY WINE VINEGAR.

SPOON OVER THE BURRATA, TOMATOES AND PEACHES. SEASON WITH SALT, FRESHLY-GROUND PEPPER AND SCATTER WITH CHOPPED CHIVES.

SERVE WITH THICK SLICES OF GRILLED COUNTRY BREAD.

SERVES 4