

## BURRATA WITH TOMATOES AND WHITE PEACHES

4 FRESH BURRATA  
4 MEDIUM HEIRLOOM TOMATOES  
4 WHITE PEACHES OR NECTARINES  
16 CHERRY TOMATOES  
RED WINE VINEGAR  
HIGH QUALITY VIRGIN OLIVE OIL  
FRESH BASIL, MINT, CHIVES, TARRAGON, AND/OR CHERVIL

MAKE SURE THE BURRATA IS AT ROOM TEMPERATURE, EVEN A LITTLE WARM.

CORE THE TOMATOES AND SLICE INTO EIGHTHS  
PEEL THE PEACHES AND SLICE INTO EIGHTHS  
SLICE CHERRY TOMATOES IN HALF, LENGTHWISE

PUT THE PEACHES IN A BOWL AND ADD THE SLICED TOMATOES.

SEASON WITH SEA SALT AND FRESH-GROUND PEPPER.

ADD 1 TSP OF VINEGAR.

GENTLY TOSS TOMATOES, PEACHES AND VINEGAR.

JUST BEFORE SERVING, CHOP THE FRESH HERBS, RESERVING A 1/2 CUP FOR GARNISH. ADD THE REMAINDER TO THE TOMATOES AND PEACHES.

DRIZZLE IN 1/2 CUP OR SO OF OLIVE OIL.

GENTLY COMBINE THE OIL, HERBS AND FRUIT.

DIVIDE ONTO 4 PLATES. USING A LARGE SERVING SPOON, PLACE A BURRATA ON TOP OF THE TOMATOES AND PEACHES. DRIZZLE WITH A LITTLE OIL. SCATTER WITH REMAINING HERBS.

SERVES 4