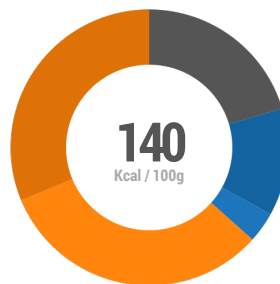


Burrata, Beetroot & Mushrooms

Award winning buffalo milk burrata, seasonal beetroot salad, marinated mushrooms, seeds, Scottish truffle oil

By Mark Irish from Brakes

Overview ...



CALORIES:

16.2% Carbs

20.4% Protein

63.4% Fat

Food Labelling...

Serves 1

CONTAINS:



MILK



SULPHITES

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS



PEANUTS

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

	Quantity:	Description:
123355 Burrata Mozzarella - BRAKES	100g	1x Each
119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight) - BRAKES	10g	
124177 Beetroot Raw - BRAKES	100g	
130609 Brakes Toasted seeds & Grains Topper - BRAKES	10g	
74831 Mixed Micro-Greens - BRAKES	2g	
88386 Brakes Glaze with Balsamic Vinegar of Modena - BRAKES	3g	
86027 Brakes Balsamic Vinegar of Modena - BRAKES	5ml	
450693 Carrots CLASS II - BRAKES	10g	
127291 Supernature Oil Black Truffle Cold Pressed Rapeseed Oil - BRAKES	2g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

242g / 347kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the burrata - dry on kitchen paper

Remove the beet top - chop and reserve

Peel the beet - reserve the trim

Dice the peeled beet

Method:

1. Blanch the diced beet until tender, refresh in cold water - drain and keep to one side
2. Grate the beet trim and carrot, mix with the chopped beet top and the balsamic vinegar
3. Dress the micro shoots and beet leaf with the truffle oil
4. Place the diced beet on the plate, add the burrata, spoon on the beet and carrot slaw
5. Next add the mushrooms followed by the dressed leaves/micro shoots
6. Finally finish with the seeds and a drizzle of balsamic glaze & extra virgin olive oil - serve