

## **Grilled Peaches, Tomato & Burrata Salad**

**Recipe & Styling by Janette Mitchell**

**Photo by Peter Olson**

**Props: Emily Nolan)**

**Prep time – 20 minutes**

**Serves 4 (as a side dish)**

### **Ingredients:**

4 peaches, quartered and pitted

4 medium tomatoes, a variety of types sliced into bite-sized pieces

1 500ml container burrata cheese

¼ cup extra virgin olive oil

½ tsp salt

Fresh ground pepper

Fresh mint to garnish

### **Method:**

Preheat bbq to 450°F

Prepare the peaches – wash and quarter, removing stem and pit. Pat dry and place on a tray and brush the cut sides with olive oil. When the grill is preheated, grease the grill and place the peaches cut side down 3-4 minutes per side. We are just trying to get some good grill marks, and peaches should still be a bit firm and not mushy. Remove to platter and let cool completely. Meanwhile, place tomatoes on a large serving platter, and season with salt. When the peaches are cooled, add to the platter, and then add tablespoon scoops of the burrata and arrange randomly on the platter. Drizzle olive oil over the salad, sprinkle with a bit more salt and fresh ground pepper. Top with fresh mint, and serve.

Cooks Notes: You should close the lid of bbq between turns of the peaches. Resist the urge to turn too soon, as the flesh will stick to the grill.