



Savory

**HEIRLOOM
TOMATO &
NECTARINE
SALAD WITH
BURRATA**



Heirloom Tomato & Nectarine Salad with Burrata & Pinot Gris Reserve

Ingredients

- 2 heirloom tomatoes, cut into wedges or thick slices
- 2 ripe nectarines, thinly sliced (peaches are also a wonderful alternative!)
- 1 ball of burrata (about 4 oz), torn or placed whole in center (mozzarella as a substitute)
- 2 tbsp toasted sliced almonds or pistachios
- Handful of fresh basil (or a basil-mint mix)
- Flaky sea salt + freshly cracked black pepper

Citrus-Honey Vinaigrette

- 2 tbsp extra-virgin olive oil
- 1 tsp honey
- 1 tsp lemon juice
- Optional: lemon zest for brightness

Instructions

1. Arrange sliced tomatoes and nectarines on a serving plate
2. Place burrata in the center (tear slightly for that creamy spill, or leave whole for drama).
3. Scatter toasted nuts and fresh basil over the top.
4. Drizzle with vinaigrette. Finish with flaky salt and pepper.