

| Recipe Card              |  |   |        |            |
|--------------------------|--|---|--------|------------|
| Recipe Name:             |  | Burrata with Roasted Pear,<br>Marcona Almonds & Thyme | Yield: | 4 portions |
| Ingredient               | Unit   | Amount  |        |            |
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| Burrata (whole ball)     | oz   | 7.0   |        |            |
| Butter                   | oz   | 1   |        |            |
| Marcona almonds, toasted | oz   | 2   |        |            |
| Lemon, juiced            | each   | 0.5   |        |            |
| Thyme sprigs, chopped    | each   | 3   |        |            |
| Pear, dice               | each   | 1   |        |            |
| Maldon sea salt          |  |   |        |            |
| Black pepper, cracked    |  |   |        |            |
| 1                        | Pull the burrata from the fridge 30 minutes before serving; leave it in its whey to temper.  |   |        |            |
| 2                        | Brown the butter in a skillet over low heat until nutty and fragrant. Immediately add the diced pear and brown on all sides.             |   |        |            |
| 3                        | Add the Marcona almonds and fresh thyme; toss, then transfer the pan to the oven for 5 minutes at 375F, until the pears are just tender. |   |        |            |
| 4                        | Finish pears with a squeeze of lemon juice.  |   |        |            |
| 5                        | On a plate, pierce/open the burrata. Season generously with Maldon salt and black pepper.  |   |        |            |
| 6                        | Spoon the warm pears, almonds and any brown butter over the burrata. Serve immediately while warm.                                       |   |        |            |