

BLT Slow Roasted Tomato Caprese Salad with Burrata

Ingredients:

- 4 slices thick cut bacon cooked, cut in half or 8 thinly sliced pieces of pancetta, cooked
- 2 large balls of burrata (1 container)
- Alessi balsamic glaze
- basil leaves for garnish

Roasted Tomatoes:

- 8 plum tomatoes halved length-wise
- olive oil
- salt and pepper
- dried oregano

Basil oil:

- 1 bunch basil
- 1/4 cup good quality olive oil

For Tomatoes:

Preheat your oven to 250. Place your tomatoes cut-side up on a large rimmed baking sheet. Season generously with salt pepper and sprinkle with oregano and drizzle about 1/4 cup oil over the tomatoes. Place in the oven and let the tomatoes roast for about 3 hours. You will observe them shrinking as the sugars caramelize and concentrate the flavor. Let the tomatoes rest on the baking sheet until cool.

For Basil Oil:

Place the basil in the processor and finely chop. With motor running, pour the olive oil in for about 15 seconds. Place in a small bowl in preparation for salad assembly.

For Salad Assembly:

Place one tomato in the center of a plate. Cut a small piece of burrata on top of the tomato, layer with a basil leaf, another tomato and top with half a piece of bacon. Drizzle an inner circle of balsamic glaze around your tower with some on top and drizzle a circle of basil oil in an outer ring. Season the whole thing with salt and pepper and serve immediately.

