

BURRATA, MANGO, BASIL AND AUSBARREL

Burrata is such a delicious cheese, perfect with cheese plates ... and dessert! Try this simple and stunning dessert that everyone at the table will love. Did you know that burrata is made from Italian cow milk, specifically from mozzarella and cream. The outside shell is made of solid mozzarella, and the inside is a mix of stracciatella and cream which gives it its gloriously soft and unusual texture. It is typical of Puglia in southern Italy.

Ingredients:

Burrata (one small burrata per person)

Mango (one per person)

Basil leaves

Your favourite AUSBARREL (we love AUSBARREL Orange, Premium Quince, Premium Fig or Premium Raspberry with this)

Method:

Using the flesh of the mango, dice and place into a plate. Place the burrata on top of the mango.

Top with some fresh basil leaves.

Simple | Incredible | Delicious

