



Tricolore Burrata Toast

Crispy Burrata Toast with ORO di Parma Pesto in the Colors of Italy

 Easy  2 Servings  15 min.



This Burrata Toast combines creamy burrata with ORO di Parma Pesto Verde, Pesto Calabrese, and Pesto Rosso for a colorful treat. Crispy toasted country bread and three aromatic pestos bring an Italian flair to your plate in just 15 minutes. La vita è ORO.

Ingredients

2 slices of rustic country bread

15 g butter or 15 ml olive oil for toasting

1 burrata (about 100 g)

15 g ORO di Parma Pesto Verde

15 g ORO di Parma Pesto Rosso

15 g ORO di Parma Pesto Calabrese

1 pinch of flaky salt

1 pinch of black pepper

Optional: 1 g lemon zest

Optional: 5 ml olive oil to finish

Step 1: Toast the bread until it's golden brown

Toast the country bread in a skillet with butter or olive oil over medium heat until both sides are golden brown and crispy.

Step 2: Prepare the burrata

Carefully cut open the burrata and gently stir the creamy center. Season with a pinch of flaky salt.

Step 3: Top the Burrata Toast with a Tricolore Topping

First, spread lines or stripes of ORO di Parma Pesto Verde on the warm bread. Next, spread ORO di Parma Pesto Calabrese alongside it. Then add the burrata and finish with ORO di Parma Pesto Rosso.

Step 4: Serving

Finish the burrata toast with a little pepper, flaky salt, and—if desired—a small splash of olive oil or some lemon zest. Serve immediately.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte