Elvea, festa all'italiana

Burrata alla Peppe with Datterini tomatoes

Ingredients for 2 Persons

350 g	ELVEA peeled red Datterini tomatoes
1 clove	garlic
1 ball	burrata
leaves	fresh basil
	olive oil
	pepper
	salt

Preparation

Heat a drizzle of olive oil in a pan. Peel a garlic clove and fry it in the pan. Then add the Datterini tomatoes and cook for about 4 to 5 minutes over low heat. Add a pinch of pepper and salt. Arrange the tomatoes nicely on a deep plate. Place the burrata ball on top. Finish with some fresh basil leaves and a few drops of olive oil.