



## Burrata Brushetta

### Ingredients

- 40g sugar snap peas halved diagonally, blanched
- 40g peas blanched
- 40g broad beans, double podded, blanched
- 4 radishes, very thinly sliced
- 2 red chilli, deseeded and thinly sliced
- 1 small pack mint chopped
- 1 small pack parsley, chopped
- 1 tbsp chardonnay vinegar
- 100ml olive oil, plus extra to brush the toast
- 4 slices sourdough or ciabatta
- 2 large burrata, at room temperature

### Directions

- Mix the sugar snap peas, peas, broad beans and radish with the chillies and herbs in a bowl. Add the chardonnay vinegar and olive oil, and toss to coat.
- Heat grill to high. Brush the bread with oil and sprinkle with sea salt. Grill for 2 mins each side until lightly charred. Put each piece of toast on a small plate, then halve burratas and gently spread over the toast.
- Divide the summer beans, pile on top and season to serve.