



Burrata & Honeycomb

with Heirloom Tomatoes & Basil

Creamy burrata, sweet Australian Mountain Mist Natural Honeycomb and colourful heirloom tomatoes come together in this simple yet elegant sharing plate. Finished with fresh basil, flaky sea salt and a drizzle of Mountain Mist Wildflower Honey.

SERVES 2-4 | PREP 10 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

- 1 fresh burrata (approximately 200g)
- 200g mixed heirloom tomatoes, sliced or halved
- 100g Mountain Mist Natural Honeycomb, cut into bite-sized pieces
- Fresh basil leaves
- 1 tbsp Mountain Mist Wildflower Honey
- Extra virgin olive oil
- Flaky sea salt
- Freshly cracked black pepper
- Crusty artisan sourdough, to serve

METHOD

1. Arrange the sliced heirloom tomatoes on a serving plate.
2. Place the burrata in the centre.
3. Scatter the honeycomb pieces naturally around the tomatoes.
4. Tuck fresh basil leaves throughout the plate.
5. Drizzle lightly with Mountain Mist Wildflower Honey followed by a small drizzle of extra virgin olive oil.
6. Finish with flaky sea salt and freshly cracked black pepper.
7. Serve immediately with thick slices of fresh sourdough.

MOUNTAIN MIST TIP

Allow the burrata to come to room temperature for around 20 minutes before serving. Its creamy centre becomes softer and richer, perfectly complementing the sweetness of fresh honeycomb.

Gather around the table.