



**BUSI·JACOBSOHN**

WINE ESTATE

**GRILLED PEACHES  
WITH BURRATA**

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## INGREDIENTS:

Olive oil  
Crusty bread  
Fresh peaches  
Burrata balls  
Pistachios  
Olives  
Honey Vinaigrette  
Mint / Basil  
Rocket

## INSTRUCTIONS:

### **Grilled Peaches with Burrata, Honey Vinaigrette, and Pistachios served with grilled crusty bread and Busi Jacobsohn Rosé for the ultimate summer appetizer.**

Heat the grill or grill pan over medium-high heat. Place bread slices on the hot grill and cook until grill marks form and the bread slices are lightly toasted, about 2 to 3 minutes. Using tongs or a spatula, turn the slices over and cook them on the other side until grill marks form, another 2 to 3 minutes. Season with sea salt.

Preheat your grill or grill pan to medium-high. Brush the cut side of the peach halves with oil and place on the grill for 4 minutes or until grill marks appear and the fruit starts to caramelize.

Place Rocket on the plate.

Add the buratta balls on the platter. I like to use 3 balls.

Place the grilled bread slices around the peaches and burrata.

Arrange the grilled peach slices around the burrata.

Add fresh mint. If you don't care for mint, basil would also taste great.

Drizzle honey Vinaigrette over the peaches and burrata.

Sprinkle with chopped pistachios.

Add olives for extra salty flavours.

Enjoy with a bottle of Busi Jacobsohn Rosé English Sparkling Wine.