



SECOND-HELPINGS

Homemade food made with passion

Burrata with Chargrilled Grapes

Serves 8

Ingredients

1 half baked baguette or bread of your choice
Garlic flavoured Olive oil
Seasoning
Black Grapes (2 per canape)
1 tablespoon good quality Sherry Vinegar
1 tablespoon Olive oil
1 small garlic clove, crushed
 $\frac{3}{4}$ teaspoon soft brown sugar
 $\frac{3}{4}$ teaspoon fennel seeds, toasted and lightly crushed
1 ball of Burrata

Pre heat your oven to 180 degrees

Slice your baguette into slices and lightly brush with the olive oil and season with salt and pepper (both sides).

Put on a rack and bake until lightly toasted to your liking - between 5 and 15 minutes

These can be put aside for a couple of hours until you are ready to assemble.

Put the grapes into a bowl with the vinegar, oil, garlic, sugar and most of the fennel seeds along with some salt & pepper.

Set aside for at least an hour or overnight to marinate.

Heat a griddle pan or a frying pan until hot and add the grapes, moving them around for 3 to 5 minutes until charred (reserve the marinade).

Remove from the heat and cool until ready to use.

To assemble, tear the burrata into small chunks and put onto each of your toasted breads and top with two grapes. Sprinkle with the remaining fennel seeds and left over marinade and serve.