

Garlic Toast with Burrata & Prosciutto



Servings:

6 servings

Prep Time:

5 minutes

Cook Time:

15 minutes

Ingredients

- 4 tbsp **Room Temperature Butter**
- 6 cloves **Garlic**, roasted
- 6 slices **Ciabatta Bread**
- ¼ cup **Freshly Shaved Parmesan Cheese**
- 1 tbsp **Olive Oil**
- - **Salt & Pepper to Taste**
- - **Fresh Chives**, chopped
- - **Sea Salt Flakes and Coarse Cracked Pepper**
- 6 slices **Prosciutto**
- 6 oz **Burrata**, cut each ball into 4 pieces

Method of Preparation

Step 1

Mix butter, roasted garlic, parmesan cheese, and salt/pepper.

Preheat oven to 375°F.

Step 2

Spread butter over slices of bread.

Place on a parchment lined baking sheet. Bake for 10-12 minutes.

Step 3

Remove from oven and top with prosciutto.

Step 4

Carefully slice each burrata ball into 4 pieces.

Top each slice with a piece of burrata.

Step 5

Drizzle with olive oil and garnish with chives. Season with sea salt flakes and coarse cracked pepper.

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com