

DUVINE Cook Book





Whole Milk Burrata

Executive Chef Josh Berry

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Spring is here, and the pea shoots and asparagus stalks are beckoning, "pick me." This recipe combines some great fresh spring ingredients for a fresh, healthy, and delicious meal!

(Serves 4)

INGREDIENTS

4 each	House made or local dairy Burrata	4 each	Stalks of thick asparagus
¼ cup	Freshly hulled peas	12 slices	Guanciale (cured pork cheek), (or substitute prosciutto or pancetta)
¼ cup	Freshly hulled fava beans	½ bunch	Pea tendrils
¼ cup	Freshly hulled soy beans or edamame	4T	Good olive oil
¼ cup	Cooked and cooled white beans (great northern or cannellini)	4 slices	Good ciabatta, grilled or toasted
1 T	Chopped mint		
1 T	Chopped basil		

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1. In a medium size mixing bowl add the peas and beans, season with salt and freshly cracked black pepper.
 2. Add the herbs and drizzle with a little olive oil.
 3. Shave the asparagus using a vegetable peeler and toss in with the legumes.
 4. Gently mix the ingredients until they "get to know each other." Reserve cool.
 5. Heat an oven to 350 F.
 6. Place the slices of Guanciale on a cookie sheet pan and bake for 8-10 minutes until you have made "pig cheek crackers."
 7. Remove from the pan and blot dry on a paper towel.
 8. To serve, spoon an equal amount of the vegetables into 4 serving bowls.
 9. Top with the burrata, drizzle some good olive oil, season with sea salt and pepper.
 10. Garnish with some slices of the Guanciale, pea tendrils and grilled bread.