

Burrata with Sugar Snap Peas and Shiitake

Servings: 2

Source: New York Times Wed. July 18, 2012

Ingredients

- ¼ cup olive oil
- 1 lemon, Meyer if possible
- 5 fresh shiitake mushroom caps, thinly sliced - ⅛th inch thick
- Kosher salt
- 2 handfuls salad greens
- 1 ball burrata 4 oz.
- ½ cup sugar snap peas, strings removed and thinly sliced lengthwise to slaw-like texture
- Maldon or other flaky salt
- 2 tsp toasted pine nuts

Method

1. Put the olive oil in a small bowl. Zest the lemon directly over the olive oil so that zest falls in. If possible, do this an hour before serving.
2. Juice lemon and reserve separately.
3. Place your largest skillet over medium-high heat and add enough vegetable oil to generously coat the bottom. When oil is shimmering, add mushrooms in a single layer. (Work in batches if necessary.) Sprinkle mushrooms with a pinch of kosher salt. Cook until deep golden brown on one side, about 3 minutes, then flip and cook other side. Transfer to paper towels and allow to cool.
4. Strain lemon zest from olive oil. Put salad greens on serving plate and place the cheese on top. In a small bowl, toss snap peas with a generous tablespoon of lemon oil, 2 teaspoons lemon juice and ¼ tsp flaky salt. Pour the contents of the bowl over burrata. Scatter shiitakes over the top, the pine nuts and a few more flakes of salt.
5. Serve right away, before the mushrooms lose their crunch.

Notes

Recipe says this is for 2 appetizer servings.

I used very little more oil when making 8 individual salads as when making for two. I did multiply the tablespoons etc. by 4 but doing that to the original oil makes way too much.

I cut 4 Burrata balls in half to make 8 servings on individual plates.

This is time consuming but worth it. Delicious and fresh!