

Salt and Serenity

Tomato, Peach and Burrata Tartine

Tartine French for any open-faced sandwich. The combination of peaches and tomatoes is sublime. Add in burrata and you have perfection.

Makes about 8 tartines

340 grams grape or cherry tomatoes
2 tablespoons olive oil
1 Tablespoon honey
Pinch red pepper flakes
½ teaspoon Diamond Crystal kosher salt
2 sprigs thyme
2 ripe peaches, halved, pitted and thinly sliced
250 grams burrata, torn into ½ inch chunks
80 grams fresh basil
40 grams fresh spinach
160 grams neutral oil, (canola or grapeseed)
1 loaf Artisan bread (such as sourdough, focaccia, baguette), sliced
Flaky sea salt (such as Maldon)

1. **Roast tomatoes:** Preheat oven to 375°F. On a rimmed baking sheet, mix tomatoes with olive oil, honey, red pepper flakes and salt. Lay thyme sprigs on top of tomatoes. Roast for 15-20 minutes until tomatoes just start to split.
2. **Prepare basil oil:** Place basil, spinach, and oil in blender. Process on high for about 3 minutes until totally smooth. Transfer to a jar and set aside.
3. Under broiler or on grill, toast sliced bread.
4. Drizzle bread with basil oil. Arrange a few slices of peach on each piece of bread. Cover with torn burrata pieces. Top with a few roasted tomatoes. Drizzle with more basil oil and some flaky salt. Serve immediately.