

Burrata & Heirloom Tomato Melt

INGREDIENTS:

Cannellini Bean Puree:

2 Tbsp Extra-Virgin Olive Oil
2 cloves Garlic
4 Anchovy Fillets
1 (14 oz) can White Cannellini Beans, drained
1/2 C Chicken Stock, heated
1 tsp Rice Wine Vinegar
Salt and Pepper

Sandwich:

4 (3"x4") Focaccia Bread, sliced
2 Burrata Cheese Balls
1 C Cannellini Bean puree
8 thin slices Heirloom Tomatoes
Clarified Butter
1 C Arugula
20 thin slice Radish
2 Tbsp Lemon Zest
4 Tbsp chopped Basil
Salt and Pepper to taste
6 Tbsp Extra Virgin Olive Oil

DIRECTIONS:

Cannellini Bean Puree: In a saucepan add olive oil over medium heat. Add garlic and anchovies, sweat for 1 minute. Add beans followed by chicken stock and cook until heated through. Transfer mixture to a food processor or blender and puree with rice wine vinegar, salt and pepper.

Sandwich: Spread burrata cheese on the top slice of focaccia, spread cannellini bean puree on the bottom slice, top it with heirloom tomato slices. Brush outside focaccia slices with clarified butter and toast the sandwich until golden brown. When done open the sandwich and add arugula, radish, lemon zest, basil, salt, pepper and olive oil. Makes 4 sandwiches.



Pair with Oyster
Bay Sauvignon
Blanc



Novotel New York Times Square
- SUPERNOVA restaurant