



Genovese Pesto, Blistered Cherry Tomatoes and Burrata Crostini (courtesy of @lelittlegourmand)

Serves 4

Prep Time: 20 mins

Ingredients

1 baguette, sliced
2 tbsp olive oil
1 bottle Jars of Goodness Genovese Pesto
1 buratta

For the blistered cherry tomatoes

1 tsp olive oil	1 tsp chilli flakes
1 tbsp garlic	2 tbsp balsamic vinegar
1 tsp salt	1 packet cherry tomatoes
1 tsp pepper	1/4 cup basil, finely chopped
1 tsp sugar	

METHOD

Start with your blistered cherry tomatoes

In a pan on low heat, add your olive oil, then garlic, once fragrant add your cherry tomatoes, salt, pepper, sugar, chilli flakes and balsamic vinegar, give it a nice toss and let it cook on low for about 15 minutes until the cherry tomatoes soften and the sauce begins to caramelize and darken. Once you are happy with the consistency of the blistered tomatoes, switch off the gas and slice your baguette, arrange on a baking tray, drizzle olive oil and bake at 180C until toasted and slightly brown.

Later a tbsp of the genovese pesto a dollop of burrata, top with your blistered cherry tomatoes and garnish with chopped basil.