SEARED APRICOTS AND CREAMY BURRATA

Ingredients
(For 2 people)

- 3 apricots
- Olive oil
- 12 Taggiasca olives
- 1 Burrata
- 3 tbsp honey
- 1 vanilla pod
- 1 lemon
- 1 lime
- Balsamic vinegar cream
- Fleur de sel
- Basil

Preparation:

Wash and halve the apricots. Place them on a hot griddle with a dash of olive oil.

Flatten the vanilla bean on a board. Half it lengthwise and scrape it with the back of a knife to remove all the grains

Mix the honey with the vanilla grains in a bowl and brush the mixture onto the apricots as they cook.

Add the olives to the griddle, sprinkle the mixture with the lemon and lime zests, and cook.

Delicately arrange the Burrata in a dish and add the apricots and olives. Garnish with a few spoonfuls of balsamic vinegar cream, a dash of olive oil, a pinch of fleur de sel, and basil.