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RECIPE - BURRATA, ROASTED PEACHES & FRIED ROSEMARY

September 7, 2010



WHAT

Recipe for Burrata with Roasted Peaches and Fried Rosemary from chef Mike Lata, owner of FIG restaurant in Charleston, SC.

WHY

"It's on the menu now at FIG. It is completely satisfying."

RECIPES

Burrata with Roasted Peaches and Fried Rosemary

Recipe courtesy of [chef Mike Lata](#) of [FIG restaurant](#) in Charleston, SC.

It's on the menu now at FIG. It is completely satisfying.

Yield

4 servings

Ingredients

- 1 lb. burrata
- 2 peaches, cored, halved and cut into wedges
- 1 head radicchio
- 1 bunch rosemary
- 2 cups extra virgin olive oil
- Good quality aged balsamic
- 1 tablespoon butter
- Fleur de sel

Directions

Peaches

1. Heat butter in non-stick, oven proof skillet.
2. Working in batches, lay one sprig rosemary and peaches (cut side down) in pan, leaving room to turn.
3. Cook until golden brown on one side, then flip and continue to brown on other side,

GENERAL INFORMATION

Recipe from [chef Mike Lata](#)

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until crisp tender.

4. Transfer peaches to platter and continue cooking remaining batch.
5. Peel peach skins off when cool enough to handle.

Fried Rosemary

1. In cold saucepan, place rosemary and 1 cup extra virgin olive oil.
2. Cook over medium-high heat until rosemary starts to fry, then turn heat down to medium and continue to fry until bubbling stops.
3. Remove the rosemary from the oil and drain on paper towels.
4. Reserve oil.

Assembly

1. Tear radicchio leaves into pieces and arrange on platter.
2. Cut burrata into single serving pieces and arrange on top of radicchio.
3. Scatter roasted peaches on platter and crumble fried rosemary on top.
4. Season generously with Fleur de sel and sprinkle with the rosemary infused oil and balsamic vinegar.

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