

Bruschetta with Brassicas, Peas, and Burrata

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Chef McConnell likes to use the leaves and tender pared stems of broccoli and cauliflower, parts that less resourceful cooks discard. For this springtime bruschetta, he spreads creamy burrata on hot, crunchy toast, then tops it with roasted brassicas and sweet English peas from the Clif Family garden.

Ingredients

Vinaigrette:

- 1/2 cup extra virgin olive oil
- 1/4 cup plus 1-1/2 teaspoons lemon juice
- 1/8 teaspoon freshly cracked black pepper
- 4 tablespoons Thai or Vietnamese fish sauce, or to taste

Topping:

- 1-1/2 quarts small florets, tender leaves, and coarsely chopped stems of mixed brassicas, such as cauliflower, broccoli, and broccoli romanesco
- 2 tablespoons extra virgin olive oil, plus more for brushing the toasts
- Kosher or sea salt
- 3/4 to 1 cup English peas
- 6 slices of day-old pain au levain or other sourdough loaf, about 4 inches by 2 inches and 1/2 inch thick
- 1 large clove garlic, halved
- 1/2 pound burrata
- Fresh mint leaves



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Directions

Make the vinaigrette: In a small bowl, whisk together the olive oil, lemon juice, and pepper. Whisk in the fish sauce 1 tablespoon at a time until the flavor is strong enough for your taste. Depending on the brand of fish sauce, you may need less than 4 tablespoons.

Preheat the oven to 375°F with a convection fan or to 400°F without a fan. Line a rimmed baking sheet with parchment paper. In a bowl, toss the chopped brassicas with the oil and salt to taste. Arrange the brassicas on the prepared pan and bake until lightly browned in spots, about 10 minutes.

Bring a small pot of unsalted water to a boil over high heat. Add the peas and blanch for about 1 minute, then drain and plunge immediately into salted ice water to stop the cooking. Drain again and pat dry.

Toast the bread on both sides by your preferred method—on a stove-top grill pan, in a toaster oven, under a broiler, or on a grill—brushing each side with olive oil partway through. The bread should be crusty on the outside but still soft inside. While hot, rub one side of each slice with the garlic.

Slice the burrata into 6 roughly equal pieces. Put a piece of burrata on the garlic-rubbed side of each slice of hot toast and smash the cheese with the back of a spoon so it covers most of the toast.

Put the roasted brassicas in a bowl and toss them with just enough of the vinaigrette to coat lightly. Top each toast with the roasted brassicas and the peas, dividing them evenly. Scatter torn mint on top and drizzle with a little more vinaigrette. Serve immediately.

Makes 6 toasts