

Burrata, Nectarine and Tomato Salad

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This recipe is my slight variation of one from Chef Derick Kuntz of B Cellars. His recipe will appear in my forthcoming book, *GATHER: Casual Cooking from Wine Country Gardens* (Spring 2021).

Pickled red onion:

- 1/4 cup white wine vinegar
- 1/4 cup water
- 2 tablespoons sugar
- 1/4 teaspoon sea salt
- 1/2 small red onion, shaved or very thinly sliced

In a small saucepan, bring the vinegar, water, sugar and salt to a simmer over medium heat, stirring until the sugar dissolves. Put the onion slices in a bowl and pour the hot liquid over them. Cool, then chill for about 1 hour.



- 1 Persian cucumber
- 1 medium tomato, ripe but firm
- 1/2 large nectarine, ripe but firm
- A few cherry tomatoes, halved
- Sea salt
- Extra virgin olive oil
- 4-ounce mini burrata, at room temperature
- Freshly cracked black pepper
- 2 small handfuls of baby arugula or watercress
- Wood's Boiled Cider, Carr's Cider Syrup, golden balsamic vinegar or sherry vinegar

Thinly slice or shave the cucumber, preferably with a mandoline or V-slicer. Cut the tomato and the nectarine into wedges. Put the cucumbers, nectarines, tomato wedges and cherry tomatoes on a platter or tray, sprinkle with salt and a few drops of olive oil. Let stand for about 20 minutes to allow the ingredients to soften a bit and absorb some of the salt.

Just before serving, cut the burrata in half and put one half on each of 2 salad plates. Drizzle with a little olive oil and sprinkle with cracked pepper. Surround the burrata with the cucumbers, tomatoes and nectarines. Lift some of the red onion slices out of the liquid, pat them with paper towels to dry slightly, and scatter here and there. (Whatever onions you don't use will keep for several days in the fridge.) Scatter the arugula over all. Sprinkle the fruit and vegetables (not the cheese) with a little more olive oil and a few drops of the boiled cider. Serve immediately.

Serves 2