

8g ⌚ 5 m | Easy

## Burrata with tomato, cream and pesto

A marriage of beautiful flavors, all in one rustic low carb salad. Fresh burrata cheese, tomato, and pesto topped with roasted pine nuts for crunch. This low carb recipe is from a collaboration with the celebrated low carb chef Pascale Naessens.



2 Servings

### Ingredients

¾ oz. (2½ tbsp) pine nuts  
2 (8 oz.) tomatoes  
¼ cup (2 oz.) green pesto  
10 oz. burrata  
¼ cup heavy whipping cream  
1 tbsp olive oil, for serving  
salt and ground black pepper

### Instructions

- 1 Preheat oven to 350 °F (180 °C).
- 2 Spread the pine nuts in a single layer, on a rimmed baking sheet. Bake on the middle rack, stirring occasionally for 5-10 minutes, or until lightly browned. Remove from the pan, and set aside.
- 3 Break the tomatoes into pieces with your fingers, and arrange on a serving dish or individual dishes. Place dollops of the pesto and burrata, in between the tomatoes. Pull the burrata apart into chunks, allowing the interior cream to spill out onto the dish(es).
- 4 To serve, drizzle the heavy cream and olive oil on top, and garnish with the pine nuts. Season with salt and pepper, to taste.