



Recipe No. 07

BURRATA WITH ROASTED PEACHES, HOT HONEY & PISTACHIO

*A late-summer plate that gently
welcomes the first hints of autumn*



Serves 2–4



Ingredients

For the peaches

- 2 ripe peaches, halved and sliced
- 1 tbsp olive oil
- pinch flaky sea salt

For the burrata

- 2 burrata
- handful fresh basil leaves

To finish

- 2 tbsp hot honey
- 2 tbsp chopped pistachios
- freshly cracked black pepper
- flaky sea salt
- sourdough, toasted
- extra virgin olive oil

Method

1. Heat a grill pan or skillet over medium-high heat.
2. Brush the peaches lightly with olive oil and grill for 2–3 minutes per side until lightly caramelised.
3. Arrange the burrata on a large serving plate.
4. Scatter the warm peaches around the burrata.
5. Spoon over the hot honey and drizzle with olive oil.
6. Finish with pistachios, basil, black pepper and flaky sea salt.
7. Serve immediately with warm toasted sourdough.



Essy's Notes

This is one of those recipes that feels effortless but looks beautifully generous on the table. The warm peaches and creamy burrata make the perfect bridge between late summer and early autumn.