



SIEMENS

Tomato and Nectarine Salad

Category of dish

Lunch –
Low calories

Cooking accessories

Knife and chopping board

Tips

Choose the best tomatoes and do not hesitate to mix shapes and colors. Buy the best white vinegar balsamic possible. Good white balsamic vinegar is less liquid than wine vinegar and very rich in taste. Do not replace it with black balsamic vinegar.

For 4 servings

INGREDIENTS

500 g mixed tomatoes (heirloom where possible)
300 g yellow nectarines
200 g fresh burrata
3 tsp olive oil
2 tsp high quality white balsamic vinegar
Zaatar spice mix (hazelnut, sumac & dried oregano)
Sea salt

PREPARATION

1. Halve nectarines & grill in the oven at 200°C for 20 minutes.
2. Meanwhile, cut the tomatoes into pretty quarters and arrange them with the grilled nectarines and mozzarella on nice plates.
3. To finish, add salt, zaatar mix, olive oil and vinegar before serving.