



TOTAL TIME 15 MIN  
YIELD 2 PEOPLE  
LEVEL EASY

## BURRATA WITH GUAVA, HONEY AND PISTACHIO NUTS

### INGREDIENTS

2 x 130g Burrata balls  
Three big ripe Guavas  
60 g Pistachio nuts  
Honey to drizzle

### METHOD

In a pan on the stove, gently toast the Pistachio nuts until fragrant. Let it cool completely before you use them.

To assemble the dish, chop the nuts just a bit smaller. Cut the Guava diagonally and top and tail them. Put the Burrata in the middle of a bowl; neatly arrange the guava's three halves to each plate. Drizzle as much as you would like the honey on top of the Burrata and sprinkle with the pistachio nuts. Serve immediately



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