

Garden Chef Grilled Peach and Burrata Bruschetta

4	Peaches, halved and pit removed
1 Tbsp	Avocado oil
1 Tbsp	Aged balsamic vinegar
Pinch	Sea salt
1	Baguette, sliced thin
1 Tbsp	Extra virgin olive oil
1 Ball	Burrata cheese, torn or sliced
1 Cup	Arugula
¼ Cup	Toasted pepitas or pine nuts
10 Leaves	Basil, chopped

Heat grill to medium high. On a platter, place peach halves flesh side up. In small mixing bowl, whisk together oil, balsamic vinegar and sea salt. Brush peaches with mixture and place peaches on hot grill, turning once, for about 3-4 minutes each side. Remove from grill and cut into slices.

On a sheet pan, arrange baguette slices and brush them with olive oil. Bake in 350 degree oven for 8 minutes or until golden brown. Remove from oven and let cool.

To assemble bruschetta, add a few leaves of arugula on top of the toasted baguette slices. Add a slice or torn piece of burrata cheese and add a few grilled peach slices.

Garnish with toasted pepitas or pine nuts, fresh basil and a light sprinkle of sea salt.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Megan McCarthy