



# Green Pea Whipped Burrata & Confit Tomatoes

**Yields 8**



## INGREDIENTS

- 1½ cup Green Peas
- 1 tbsp Butter
- 1 cup Vegetable Stock
- 250 gr Burrata
- 2 cups Cherry or grape tomatoes
- 1 Shallot
- 8 Garlic cloves
- 3 Fresh thyme sprigs
- 2 cups Olive oil
- 8 Crostini
- 3-4 Pea Shoots to garnish
- Pinch Salt & pepper to taste

## INSTRUCTIONS

### Whipped Pea Burrata

First sauté the shallots in a small amount of butter until soft. Then add vegetable stock to the pan and bring it to the boil. Once boiling, add the peas and blanch them for only 3 minutes so as not to lose their color. Strain the peas, reserving the stock (you might use some of this to thin the purée). Add the peas to a food processor and blend until smooth. Allow peas to cool. Add pea puree and burrata to food processor and blend until smooth, season with salt to taste.

### Confit Tomato

Preheat your oven to 225°F. That's about 107°C. Place the whole cherry tomatoes, peeled garlic cloves, and fresh thyme sprigs in a small baking dish or an oven-safe saucepan. Submerge ingredients in olive oil, season with salt and pepper. Place the baking dish uncovered in the preheated oven for 2.5 to 3 hours, until the tomatoes are slightly wrinkly, and the garlic is easily smashed with a fork. Cool to room temperature.

Spread the whipped green pea burrata across the crostini, place the confit cherry tomatoes and garlic on the whipped pea burrata. Season with salt & pepper, then garnish with pea shoots and enjoy.

*Bon Appetit!*

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