

# CHARRED CHERRY TOMATOES WITH BURRATA

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COOK TIME: 25mins

SERVES: 4

CALORIES: 203 kcal (PER SERVING)

## INGREDIENTS

500 g/18 oz cherry tomatoes  
¼ cup olive oil  
1 tsp each: cumin seeds, smoked paprika,  
dried thyme  
3 tbsp balsamic vinegar  
1 tbsp honey  
1 tbsp lemon juice  
4 garlic cloves, unpeeled  
2 small or 1 large burrata ball  
flaky salt, for serving  
freshly ground black pepper, for serving  
crushed red pepper flakes, for serving  
fresh basil leaves, optional

## DIRECTIONS

Preheat the oven to 220°C:450°F, non-fan.

In a bowl, combine olive oil with paprika, thyme and cumin seeds.

Place the cherry tomatoes on a baking sheet, sprinkle with the prepared oil and add garlic cloves. Toss.

Transfer to the oven, roast for about 20 minutes, or until the tomatoes start to char, collapse and release their juices.

Remove from the oven. Squeeze each garlic clove out of its skin, using a fork. Discard the skin. Mash the garlic with oil.

Place burrata in a shallow bowl, spread the tomatoes and sprinkle with the oil and all of the released juices. Finish off with freshly ground black pepper, red pepper flakes and flaky salt. Serve with some crusty bread, enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.