

Miele

Glazed fig and burrata salad with pomegranate

By Shannon Bennett

15 minutes

Preparation time

5-10 minutes

Cooking time

4 serves

Serves



INGREDIENTS

- 4 figs, quartered
- 1 tablespoon caster sugar
- 8 slices prosciutto
- 80 g wild rocket
- 4 tablespoons olive oil
- 2 burrata
- 1 pomegranate
- Sea Salt and freshly ground white pepper
- 2 lemon cheeks
- Basil leaves, torn to garnish

Miele Accessories

- Baking tray

METHOD

1. Place baking tray on shelf position 4. Pre-heat oven on Fan Plus at 250°C and activate Crisp function if available.
2. Dip the fig quarters, flesh side down, into the sugar.
3. Remove hot baking tray from oven, line with baking paper and place sugared figs on this. Bake for 5 minutes or until the sugar is crystallised and golden in colour.
4. Split the prosciutto slices into 2 and roll up. Place in the base of each serving dish.
5. Dress the rocket with the olive oil and salt to taste. Portion evenly between the 4 serving dishes.
6. Place 2 fig quarters on top of the prosciutto and top with ½ a torn burrata.
7. Cut the pomegranate in half, and using the back of a wooden spoon tap the seeds into a bowl. Sprinkle pomegranate around each plate. Add the remaining rolls of prosciutto and figs.
8. Add a squeeze of lemon on the top of each salad and garnish with torn basil leaves.