



## BURRATA

*with salad of witlof fennel and rocket with anchovies dressing*

## BURRATA



### Serves

4 people

Ingredients available at Mediterranean Foods

### Ingredients

- 2 pieces of burrata
- 5 anchovies
- 1/4 cup of extra virgin olive oil
- 3 witlofs or Belgian endives
- 1 large Florentine fennel
- A few sprigs of rocket salad
- 1/2 clove of garlic
- Juice of 1 lemon

1. First prepare the dressing in a tall glass by blitzing with a hand blender the lemon juice, anchovies, oil and garlic

2. Wash the fennel well, discarding the outer leaves. Then cut it in half and thinly slice it with a sharp knife

3. Slice the base of the witlof thinly to half way. Then open up all the leaves and mix them in with the fennel. Add the rocket and mix well.

4. Place the salad on a large plate. Place the burrata on it and drizzle generously with the anchovies dressing.

*Buon Appetito!*

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