

Heirloom Tomato, Peach + Corn Salad with Burrata + Crispy Prosciutto

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Serves: 4-6 servings

Serve this delicious salad with a crisp, refreshing Provençal rose that will celebrate + highlight its delightful array of flavors + textures.

Ingredients

- 2-3 pounds heirloom or vine-ripened tomatoes, cut into 1/4-inch slices
- 3 large ripe peaches, pitted and cut into 1/4-inch wedges
- 2 3/4 cups of corn kernels, cut from 3-4 large ears of fresh corn
- 4 thinly cut prosciutto slices

- 1/3 cup chopped fresh basil, plus extra fresh basil leaves for garnishing
- Juice of half a lemon
- 6 Tablespoons extra-virgin olive oil
- 2 Tablespoons Champagne vinegar
- 1 teaspoon Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 - 4 ounce balls of fresh burrata cheese
- Maldon sea salt for garnishing

Instructions

1. Preheat oven to 375 degrees and line a baking sheet with parchment paper.
2. Place 4 slices of prosciutto on the parchment paper, making sure they are laying flat and cook for 12-15 minutes or until the meat is darker in color and the fat appears more golden, being careful not to burn. Transfer cooked slices to paper towels to drain, they will crisp up as they cool.
3. To make the vinaigrette, combine the olive oil, lemon juice, vinegar, Kosher salt and pepper in a plastic container. Seal top of container and shake well to combine.
4. Place the tomatoes, peaches, corn and basil in a large bowl. Lightly moisten with some of the vinaigrette and toss gently, being careful not to pull apart the tomato slices.
5. On a large serving platter, evenly assemble the tomato, peach and corn mixture. Nestle the 4 balls of burrata (one per person) into the salad, one in each quadrant.
6. Consume one slice of the crispy prosciutto (Chef's treat!) and crumble the remaining 3 slices over the salad, leaving the pieces large enough so people can identify the glorious shards of prosciutto.
7. When ready to serve, scatter the whole basil leaves over the salad, sprinkle with Maldon or other sea salt and drizzle with additional vinaigrette (leaving some to serve alongside if desired).