

Burrata with Basil Olive Oil

A velvety cheese bundle filled with pure indulgence melds playfully with our herbaceous olive oil

SERVES: 4-6
PREP TIME: 5 minutes
TOTAL TIME: 5 minutes

INGREDIENTS

8 oz. burrata or fresh mozzarella cheese, room temperature
2 Tbsp. GC Napa Valley Natural Basil Olive Oil
1 tsp. GC Napa Valley Natural Citrus Herb Seasoning (Foodie Exclusive)
12 basil leaves
Crackers, crostini, fresh or grilled bread (French baguette, ciabatta, sourdough, etc.),
your preference



TO PREPARE

- Remove burrata from refrigerator 30 minutes before serving.
- Place burrata in serving dish. Drizzle with Basil Olive Oil, sprinkle with Citrus Herb Seasoning to taste and garnish with basil leaves.

TO SERVE

Serve Burrata with Basil Olive with your favorite crackers, crostini or bread.

WINE PAIRING

2019 Gabrielle Collection Rosé d'Été Cabernet Sauvignon, Napa Valley

SHOPPING LIST

8 oz. burrata or fresh mozzarella cheese
1 small bunch basil leaves
1 pkg. crackers or crostini, or 1 loaf artisan bread (French baguette, ciabatta, sourdough, etc.)



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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep.
Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.
www.oconnellfamilywines.com