



ORECCHIETTE PASTA WITH BAKED TOMATOES, BURRATA CHEESE AND BASIL



DIFFICULTY: 1/3



PREPARATION TIME: 30'



INGREDIENTS FOR 4 SERVINGS

400 g Orecchiette
 ½ kg Cherry tomatoes
 50 g breadcrumbs
 50 g Pecorino cheese
 200 g Burrata cheese
 1 garlic cloves
 Basil
 Salt / Extra-virgin olive oil

PREPARATION

- 1 Wash and cut the tomatoes in half, season with salt, pepper and extra-virgin olive oil. Sprinkle them with breadcrumbs, pecorino cheese, basil and chopped garlic.
- 2 Cook them in a preheated oven at 200° for 10 minutes.
- 3 Coarsely cut the burrata cheese making sure not to dry its liquid.
- 4 Drain the pasta slightly underdone and mix it with the baked tomatoes, burrata cheese and remaining basil.
- 5 Serve.

