

# BURRATA WITH BASIL WATERMELON FOAM AND SMOKED OLIVE OIL

*Yield: 2 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Watermelon, red, Sliced into ½ x 3 x 3" pieces	2 ea.
Watermelon, yellow, Sliced into ½ x 3 x 3" pieces	2 ea.
Lemon juice	1 tsp.
Mint leaves	4 ea.
<i>For the Watermelon Foam</i>	
Watermelon juice	½ cup
Basil, chiffonade	2 ea.
Gelatin sheets, soaked in cold water	2 ea.
Nitrous charger for siphon	2 ea.
Basil leaves	4 ea.
Burrata cheese	4 oz.
Smoked olive oil	1 Tbsp.
10 year balsamic vinegar	¼ cup
Flakey sea salt	1 tsp.
Fresh ground black pepper	as needed
Fresh baguette, sliced ½"	8 ea.

## **Method**

1. Place watermelon into cryovac bags with lemon juice and mint and compress at 99%. Remove from bags.
2. Cut watermelon into 3-inch rounds and then cut each round in half through the middle to get two equal rounds per piece.
3. *For the Watermelon Basil Foam:* Place watermelon juice and chopped basil into a saucepan and heat until bubbling. Add soaked gelatin sheets and heat gently until melted, stirring carefully.
4. Strain the watermelon juice mixture and place into a siphon. Charge with nitrous chargers. Chill slightly.
5. To assemble, place the watermelon rounds on a platter, alternating red slice, basil leaf, yellow slice, and basil leaf until all is used up in a circular pattern.
6. Place the burrata in the center of the platter, drizzle with smoked oil and vinegar, and sprinkle with salt and pepper.
7. Discharge the watermelon basil foam onto the platter with the siphon around the burrata.
8. Serve with baguette slices.