

Burrata Egg Nest

This exquisite dish features a delicate egg-shaped shell with a crunchy exterior, revealing a creamy burrata center mixed with juicy cherry tomatoes and fragrant basil. Perfectly crafted for a starred-cuisine experience, it's a delightful visual and culinary treat.


25 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 large egg
- 50g burrata cheese
- 5 cherry tomatoes, halved
- 5 fresh basil leaves, chopped
- 30g breadcrumbs
- 1 tablespoon olive oil
- Salt and pepper to taste
- Microgreens for garnish

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a bowl, mix breadcrumbs with olive oil, salt, and pepper until well combined.
- 3 Shape the breadcrumb mixture into a thin shell on a baking tray lined with parchment paper, forming an egg shape.
- 4 Bake the shell for about 10-12 minutes or until golden brown and crunchy.
- 5 While the shell is baking, prepare the filling by mixing the burrata, halved cherry tomatoes, and chopped basil in a bowl. Season with salt and pepper.
- 6 Once the shell is ready, carefully remove it from the oven and let it cool slightly.
- 7 Gently fill the crunchy egg shell with the burrata mixture.
- 8 Garnish with microgreens before serving.