

Burrata & Blood Orange Salad



Serves 4 as a starter

Prep 20 mins

No cook

Easy

Ingredients

3 blood oranges

1/4 radicchio, chopped

two large handfuls of watercress or baby leaves

1 lemon, zested plus 2 tsp juice

4 tbsp olive oil

Ready toasted and chopped hazelnuts (available in shops)

Leave the burrata at room temperature for 1 hour before preparing the salad

1. Cut the peel and pith from the blood oranges and cut 2 of the oranges and 1/2 of the other one into thin slices crosswise, then squeeze the juice of the remaining 1/2 into a bowl.
2. Put the radicchio in a bowl of iced water, then drain and pat dry with kitchen paper. Drain the baby leaves more carefully.
3. Add the lemon zest and juice into the bowl of the reserved orange juice, together with the olive oil, honey, salt pepper, and whisk.
4. To serve, open the burrata onto one side of a serving plate, arrange the drained leaves on the other side, then top the leaves with the orange slices. Drizzle with the dressing and finish by scattering the chopped hazelnuts on top.