

Tandoori Burrata Crostini

by Chef Guntas Sethi

A flavourful fusion of Indian spices and European craftsmanship



Serves: 4–5 people

INGREDIENTS

Burrata cheese – Burrata di Andria		PGI		Italy	
Balsamic vinegar – Aceto Balsamico di Modena		PGI		Italy	
Garlic bread / Baguette					
Green coriander chutney – Homemade or store-bought					
Spring onion greens – For garnish					
1 cup	Hung curd	1 tsp	Coriander powder		
2 tbsp	Mustard oil	To taste	Salt		
1 tsp	Turmeric powder	1	Onion – finely chopped		
1 tbsp	Red chilli powder	½ cup	Bell peppers – chopped		
1 tbsp	Garam masala	2 cups	Mushrooms – chopped		
½ tbsp	Kasuri methi	½ cup	Cherry tomatoes – halved		
2 tbsp	Roasted besan (gram flour)				

PREPARATION

01	Slice garlic bread and toast in the oven until crispy.
02	In a bowl, mix hung curd with mustard oil, turmeric, red chilli powder, garam masala, kasuri methi, coriander powder, salt, roasted besan, onions, bell peppers, mushrooms, and cherry tomatoes. Let the mixture marinate for 1 hour.
03	Cook the marinated mix on medium heat until fully done, then give it a quick smoke using charcoal or a smoking method of your choice.
04	Spread green chutney on the toasted crostini, then layer creamy Burrata di Andria PGI (Burrata Cheese), Italy on top.
05	Cook down Aceto Balsamico di Modena PGI, Italy (Balsamic Vinegar) to create balsamic reduction.
06	Add the tandoori veggie topping, drizzle balsamic reduction, and garnish with fresh spring onion greens.

EU Quality Schemes



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