

Burrata, Pea & Mint Crostini

Serves: 4–6 as an appetizer

Prep time: 15 minutes

Ingredients

- 1 baguette, sliced into ½-inch pieces
- 1 ball burrata
- 1 cup peas (fresh or frozen)
- A handful of fresh mint leaves
- 2–3 tbsp extra-virgin olive oil
- 1 small garlic clove (optional)
- Flaky salt
- Freshly cracked black pepper
- Zest of ½ lemon (optional, but highly recommended)
- A squeeze of lemon juice

Instructions

1. Toast the baguette

- Brush slices lightly with olive oil.
- Toast at **400°F (200°C)** for 8–10 minutes until golden, or grill them.
- If using garlic, rub the warm toasts with the cut side of a garlic clove.

2. Prepare the peas

- Blanch frozen peas in boiling water for 1–2 minutes, then drain.
- Mash about three-quarters of them with:
 - 1 tbsp olive oil
 - a squeeze of lemon juice
 - salt and pepper
- Leave some whole peas for texture.

3. Add the mint

- Finely chop most of the mint and stir it into the peas.
- Save a few small leaves for garnish.

4. **Assemble**

- Spread the pea mixture over each toast.
- Tear the burrata into generous pieces and place on top.
- Finish with:
 - whole peas
 - mint leaves
 - lemon zest
 - flaky salt
 - black pepper
 - a drizzle of your best olive oil

Optional upgrades

- **Prosciutto** for a salty contrast.
- **Toasted pistachios** or almonds for crunch.
- A drizzle of **hot honey** if you like sweet-and-spicy flavors.
- A sprinkle of **Parmesan** or **Pecorino** over the peas before adding the burrata.

The finished crostini should hit all the right notes: crunchy bread, creamy burrata, sweet peas, bright mint, and just enough lemon to make everything taste fresh and summery. It's an elegant appetizer that comes together with very little effort.

Pairs with: James Cole Chardonnay