Deep-Fried Burrata on a Bed of Tomatoes and Vegetables

A delicious combination

Easy 2 Servings 40 min.



Burrata and tomatoes—a classic of Italian cuisine, presented here in a new, crispy form. The creamy cheese in its golden coating and the aromatic tomatoes make this dish a real eye-catcher—crispy on the outside, tender on the inside, and full of flavor. Originally from Apulia, burrata shows just how easily Italian tradition can be given a modern twist—with high-quality ingredients, authentic flavor, and plenty of amore.

Ingredients

Tomato-based vegetable sauce:

1 package ORO di Parma Sugo Vegetable Tomato Sauce

200 g cherry tomatoes

1 handful of basil

1 tsp oregano

2 tbsp olive oil

Salt & pepper

Fried Burrata:

40 g grated Parmesan

80 g panko

40 g breadcrumbs

1 egg

2 tbsp flour

2 burrata

1 tsp oregano

Oil for frying

Step 1: Preparing Tomatoes

Wash the cherry tomatoes, cut them in half, and sauté them briefly in a pan with a little olive oil. Then add the “Soffritto” sauce, season with oregano, salt, and pepper, and let it simmer for about 10 minutes. Stir in the basil.

Step 2: Bread the burrata

Place the flour, beaten egg, and a mixture of Parmesan, panko, breadcrumbs, and oregano in separate bowls. Gently pat the burrata dry, then coat it first in flour, then in egg, and finally in the panko mixture. Optionally, repeat the process for an extra-crispy crust.

Step 3: Deep-frying Burrata

Heat oil in a skillet or small saucepan to about 170 °C. Carefully add the breaded burrata and fry for about 2 minutes until golden brown. Then let it drain on paper towels.

Step 4: Plating and Serving

Arrange the tomatoes on plates, place the fried burrata on top, and garnish with fresh basil and Parmesan. Enjoy immediately!

Used products:



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