INGREDIENTS

Olive Preserve

200g pitted kalamata olives, roughly chopped

2 shallots, finely diced

2–3 tablespoons parsley, finely chopped

White wine vinegar

Extra virgin olive oil *(Rio Vista Nothing But Olive Oil recommended)*

Pepper

Salad

2 zucchini, sliced into thin rings

2 sprigs fresh mint, finely chopped

2 sprigs fresh basil, finely chopped

2 sprigs fresh dill, finely chopped

Half a bunch of chives, cut into 1cm barrels

2 shallots, sliced into thin rings

Extra virgin olive oil *(Rio Vista Nothing But Olive Oil recommended)*

White wine vinegar

Salt

2 burrata
(La Casa del Formaggio recommended)

Basil

Sourdough bread
(Prove Patisserie recommended)

Serves 4

FOOD SECRETS WITH JANE & EDDIE

RECIPE CARD

BURRATA WITH KALAMATA OLIVE PRESERVE

METHOD

Olive Preserve

- In a small bowl, combine kalamata olives, shallots and parsley.
- Add a touch of white wine vinegar and a glug of extra virgin olive oil.
- Season with pepper. Stir until combined.
- Store in an airtight jar in the fridge; it will keep for months. (This preserve is versatile and can be used on pizzas, pastas, or salads).

Salad

- Place the zucchini rings in a large mixing bowl.
- Add a generous pinch of salt and massage it into the zucchini, then allow the zucchini to sit for 20–30 minutes.
- After the zucchini has rested, discard any liquid in the bottom of the bowl and pat the zucchini dry with paper towel.
- Add the mint, basil, chives, dill and shallots to the bowl.
- Dress the salad with extra virgin olive oil and white wine vinegar and toss gently to combine.

To Serve

- Arrange the burrata in a large serving bowl.
- Spoon the salad around the burrata.
- Drench the burrata and salad with the olive preserve.
- Garnish with basil leaves and serve with sourdough for a perfect accompaniment.

Scan the QR code to watch Jane & Eddie prepare this delicious dish and to view other recipes in the series.

City of Norwood Payneham & St Peters