

PLANT-BASED BURRATA WITH
BEETROOT & ROCKET SALAD

Gary Parsons, *H&B Executive Chef*

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Whatever we do, from sourcing amazing food
to delivering it on time,
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an absolute dedication to honest, authentic, remarkable food.

PLANT-BASED BURRATA WITH BEETROOT & ROCKET SALAD

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Ingredients

SERVES 1

VE004 Julienne Bruno Burrella	1 ball
HS001 Harvey & Brockless Kitchen Pomegranate & Beetroot Dressing	15ml
DA105 Dell'ami Arbequina Olive Oil	5ml
IN165 Cornish Sea Salt	0.5g
Beetroot, grated and cooked	20g
Rocket, washed and dried	5g
Black Pepper, cracked	0.5g

Method

1. Add the grated beetroot into a bowl and pour 10ml of the pomegranate and beetroot dressing and give it a good mix, season well with salt and pepper.
2. Carefully remove the burrella from the pot and with a large spoon and place it onto a cloth to dry.
3. Spoon the beetroot onto a plate and place the burrella on top, with some rocket. Finish off with drizzling the rest of the pomegranate and beetroot dressing and olive oil.



PLANT-BASED BURRATA SALAD
with Harvey & Brockless Kitchen Pomegranate and Beetroot Dressing

Juilenne Bruno Burrella

A firm bite with a delicate creamy interior. Naturally plant-based but tastes like the real thing. Best served cold and handled with care. Perfect for salads or simply enjoyed on its own.

Harvey and Brockless Kitchen Pomegranate & Beetroot Dressing

A combination of sweetness from the pomegranate and a warmth from the dijon mustard, creates a perfect tangy dressing for any salad.

Dell'ami Arbequina Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
