



BURRATA, FENNEL JAM, EXTRA VIRGIN OLIVE OIL

by JACQUELINE CHALLINOR

INGREDIENTS

500g Fennel, thinly sliced
500ml ALTO chardonnay vinegar
500g caster sugar
60ml ALTO Robust EVOO
2 Burrata
Sea Salt flakes for seasoning



Serves: 4



Prep Time: 10 min



Cooking Time: 30 min

METHOD

Trim the stalks off the fennel, pick and wash the fronds and set aside for garnish.
Thinly slice the bulb approximately 2mm thick, a mandolin is the best way to achieve this.
In a saucepan, combine the sugar and vinegar.
Gently bring to the heat and allow the sugar to dissolve.
Increase heat and reduce liquid to $\frac{1}{4}$ of its original volume then add sliced fennel.
Cook on high heat, stirring continuously to prevent the sugar from burning.
The fennel is ready once it appears glassy and you have a sticky, jam-like consistency.
Remove fennel from saucepan and refrigerate to cool.

To serve, spread fennel jam onto a plate, top with burrata, drizzle the Alto olive oil over the fennel, season with sea salt and garnish with the fennel fronds.

Enjoy!



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