

From the Burrata Bar at
FORNELLETTO
CUCINA ITALIANA

**Mozzarella di Bufala or Burrata with Sicilian Fig
and Olive Tapenade (serves 4)**

4 oz. each portion of Mozzarella di Bufala or Burrata

Ingredients: For the Tapenade:

- **2 cups diced dried Smyrna figs (or other light skin fig)**
- **1 cup chopped pitted Taggiasca, Mcoise, or Kalamata Olives**
- **10 fresh basil leaves**
- **2 oz. extra virgin olive oil**
- **1 tablespoon chopped capers**
- **1 teaspoon fresh chopped garlic**

In a medium sized mixing bowl, toss diced figs, chopped olives, chopped capers, freshly chopped garlic, basil, extra virgin olive oil, salt and pepper to taste. Toss well.

Place mozzarella in thick slices or quarters or the burrata in quarters in the center of a plate. Spoon the tapenade onto the plates next to the cheese. Season the cheese with drops of extra virgin olive oil and a pinch of salt. Garnish with extra basil leaves.