

# SARATOGA®

## *Burrata in Spring Pea Pottage*

Pairs with Saratoga Sparkling Spring Water

The recipe has beautiful, bright flavors with the spring pea pottage complementing the creaminess of the burrata. We suggest pairing with Saratoga Sparkling Water as the bright bubbles will enhance the freshness of the peas and the richness of the cheese.

- SERVES 4 PEOPLE
- COOKS IN 1 HOUR



### *Ingredients*

#### **POTTAGE**

2 cups fresh pea tendrils  
½ cup parsley leaves  
½ cup cilantro leaves  
¼ cup tarragon leaves  
1 jalapeño, seeded  
1 English cucumber, top and tailed, and cut into large chunks  
1 cup dashi broth, chilled  
juice of ½-1 lemon  
one 8 oz burrata, drained and divided into 4

#### **GARNISH**

drizzle of avocado oil  
smoked sea salt flakes to taste  
edible flowers such as pea, pansies,  
or wood sorrel  
4 long strands pea tendrils

### *step BY STEP*

#### • *Step 1/3*

Fill a medium size bowl with cold water and add ice to make very cold. Set aside.

#### • *Step 2/3*

Bring a small pot of water to a boil. Add the pea tendrils, parsley, cilantro, and tarragon to the boiling water. Cook for 1 minute, quickly remove the greens and plunge into the bowl of ice-cold water.

#### • *Step 3/3*

Squeeze dry the greens and roughly chop. Place in a blender. Add the jalapeño, cucumber, and broth. Process until super smooth. Strain through a very fine sieve, or if holes are large, line with strong paper towel. Collect the vegetable juice, add lemon juice to taste.

#### • *Step 3/3*

Add ¼ cup of vegetable juice to each of the serving bowls and place a piece of burrata into the center. Drizzle with avocado oil, so droplets appear in the vegetable juice.

#### • *To Serve*

Garnish with edible flowers. Sprinkle with smoked sea salt. Finish with a long strand of pea tendril.