

Fried Burrata over Arrabbiata Sauce



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Chili Flakes: 2-3 Tsp
- Oil for frying (see notes for air fryer method): None
- Olive Oil: 3 Tbsp
- Pomi Rustica Tomatoes: 24 oz jar
- Pomi concentrated tomato paste: 2 Tbsp
- all-purpose flour: ½ cup
- basil leaves, roughly torn, plus more for topping: ½ cup
- bread crumbs of choice: 1 cup
- fresh burrata: 8 oz
- garlic cloves, gently smashed: 4
- large egg, lightly beaten: 1
- small onion, diced: 1

For this recipe we used:

Strained Tomatoes 24 oz



Preparation

Spicy Arrabiata Sauce, with a twist!

Instructions

Heat olive oil in a sauce pan over medium heat. Add chili flakes and sauté for 1 minute. Add concentrated tomato paste and onions. Sauté until onions are translucent, about 5-6 minutes. Add garlic, sauté until very fragrant. Add tomatoes, breaking up any large pieces with a spoon. Reduce heat to medium-low. Simmer sauce for 25-35 minutes or until desired consistency. Stir in ¼ c basil. Top with fried burrata and more fresh basil. Season with salt and pepper to taste. Serve with fresh sliced bread.

While sauce is cooking, prepare the fried burrata. Fill tall sauce pan with oil, at least 4 inches. Heat oil to 350 F. To prepare the burrata, dredge burrata in flour, egg, bread crumbs, egg and bread crumbs a second time. Freeze prepared burrata in freezer for 15 minutes or fridge for 30 minutes. Gently drop chilled burrata into hot oil. Fry for 3-4 minutes or until golden brown. Transfer burrata from the oil to paper towels. Top arrabiata sauce with burrata and more basil.

Air Fryer method:

While sauce is cooking, prepare the fried burrata. Fill tall sauce pan with oil, at least 4 inches. Heat oil to 350 F. To prepare the burrata, dredge burrata in flour, egg, bread crumbs, egg and bread crumbs a second time. Freeze prepared burrata in freezer for 15 minutes or fridge for 30 minutes. Set air fryer to 350 F. Place chilled burrata on frying basket. Fry for 15 minutes or until golden brown. Top arrabiata sauce with burrata and more basil.