



peach "caprese"

ingredients

1/4 – 1# loaf bread & cie's fig-anise bread, unsliced
4 – farmers' market ripe yellow peaches
4 – 4oz. fresh buratta
12 – medium leaves opal basil
1 1/2 tbsp – really good extra virgin olive oil
brittany gris sea salt & wild fennel pollen
2 tsp – pink peppercorns (finely chopped)

preparation:

pre-heat oven to 425, cut fig-anise bread into 1" squares. On cookie sheet bake until almost slightly burnt, this will be quick

place buratta on center of plate, cover with sliced peaches, drizzle with olive oil, sprinkle with sea salt, wild fennel and pink peppercorns, garnish with fig-anise croutons, serve!

Serves four

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