

Less than 1 hour

Serves 6

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Ingredients

- 4 nectarines
- 4 plums
- 2 peaches
- ½ tub (50g) fresh cherries (optional)
- 2 punnets (300g each) PnP medley tomatoes
- ½ red onion
- 3 Tbsp (45ml) PnP Crafted Collection sherry vinegar
- ¼ cup (60ml) olive oil blend
- 1-3 tsp (5-15ml) basil pesto
- Salt and milled pepper
- 2 tubs (100g each) PnP Crafted Collection burrata
- Handful fresh basil or rocket
- ½ packet (50g) pumpkin and sunflower seed mix, toasted and roughly crushed
- 1 loaf ciabatta, toasted, for serving

Method

1. Cut stone fruit into wedges or thick slices.
2. Halve the tomatoes and thinly slice the onion.
3. Toss fruit with tomatoes and red onion in a bowl.
4. Whisk together vinegar, olive oil and pesto, and season to taste.
5. Toss vinaigrette through salad.
6. Place cheese in the centre of a platter and scatter salad around it.
7. Top with basil or rocket and scatter crushed seed mix over.
8. Serve with ciabatta.

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