Heirloom Tomato and Burrata Salad with Honey Mustard Dressing

EASY • 15 MINS

Simple ingredients, next-level flavour! This heirloom tomato salad with burrata and honey mustard dressing is a total showstopper, and it takes no time at all. Perfect for a light, fresh dish in between all those Christmas mains.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	15 mins	4-6

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Ingredients

Dressing:

- 2 tsp Capilano Pure Honey
- 2 tsp Dijon mustard
- 1 lemon, juiced
- 2 tbsp rice wine vinegar
- 2 tbsp sea salt
- 250ml vegetable oil

Salad:

- 6-8 heirloom tomatoes, sliced
- 1 large burrata, torn
- 2-3 small slices toasted sourdough
- 1 cup fresh basil leaves

Method

1. For the dressing, blitz all ingredients except the oil in a jar with a stick blender. Slowly add oil while blending until thick and creamy.

2. Arrange salad ingredients on a platter, drizzle over the dressing, and serve.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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