# HOW TO MAKE BURRATA WITH GRILLED STONE FRUIT, PROSCIUTTO, AND HONEY

*This is summer on a plate — creamy burrata split open to pool against charred peaches and salty prosciutto, with a drizzle of honey to tie it all together. It works with everything from a dry Rosé to an off-dry Riesling. If you can grill fruit and tear cheese, you can make this look spectacular.*



| PREP | COOK | TOTAL | SERVINGS |
|---|---|---|---|
| 10 min | 5 min | 15 min | 4 |

## Ingredients

- 2 balls fresh burrata (8 ounces each), at room temperature
- 3 ripe peaches or nectarines, halved and pitted
- 6 thin slices prosciutto di Parma
- 4 cups wild arugula
- Good extra-virgin olive oil
- 2 tablespoons aged balsamic vinegar (the thick, syrupy kind)
- 2 tablespoons wildflower honey
- Fresh basil leaves, torn
- Flaky sea salt and freshly cracked black pepper
- Toasted pistachios, roughly chopped (optional)

## Directions

1. Get your grill or grill pan screaming hot. Brush the peach halves lightly with olive oil on the cut side only.

2. Grill the peaches cut-side down for 2–3 minutes, until you have defined char marks and the fruit has softened slightly but still holds its shape. Don't fiddle with them — let the grill do the work. Set aside.
3. Scatter the arugula across a large platter. Tear or slice the grilled peaches into wedges and arrange them over the greens. Drape the prosciutto in loose ribbons between the fruit.
4. Place the burrata in the center of the platter. Use your hands to tear it open gently — the creamy stracciatella inside should flow outward like a sauce.
5. Drizzle everything generously with olive oil, then the aged balsamic, then the honey. Season with flaky salt and cracked pepper. Scatter the torn basil and pistachios over the top.
6. Serve immediately with crusty bread on the side. This is meant to be shared, pulled apart, and eaten with your hands while the wine is cold and the conversation is good.

## Perfect Wine Pairings

*Pairs beautifully with Dry Riesling or Semi-Sweet Riesling.*

- 2024 HJW LATE HARVEST RIESLING
- 2024 DRY RIESLING
- 2024 CLASSIC RIESLING
- 2025 MENDALL ROSE BLANC DE CABERNET FRANC
- 2025 POMELO

KEUKA SPRING
VINEYARDS