

in the kitchen

PITTSBURGH'S HOME FOR HOUSEWARES

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Asparagus Burrata with Brown Butter

Serves 2

When spring arrives, this is an ideal luncheon dish to serve. IN THIS ISSUE, we feature a delicious salad of roasted asparagus and mozzarella burrata topped with toasted pistachios, brown butter, fresh lemon juice, and lemon zest. What a delight!

Salad Ingredients:

1 bunch asparagus, tossed with olive oil Kosher salt and pepper
1/3 cup shelled pistachios
4 tablespoons salted butter
Pinch of Kosher salt
Dash of freshly ground pepper
3 tablespoons fresh lemon juice, (about 1/2 a large lemon)
1 large burrata, brought to room temperature

Garnish:

1 teaspoon lemon zest
flake salt and pepper

Directions:

(1) Preheat the oven to 400 degrees F. Toss the asparagus with a drizzle of olive oil and sprinkle with Kosher salt and freshly ground black pepper. Spread the asparagus out in a single layer on a large, rimmed baking sheet. Roast the asparagus until just crisp tender and still bright green -- about 10-12 minutes.

(2) Dry roast the pistachios in a skillet. Place the nuts in a skillet and heat over medium-high heat. Roast until the nuts begin to brown slightly and smell wonderfully warm and toasty. Add the butter to the nuts and continue to heat until the butter turns golden brown.

(3) Zest and juice the lemon. Remove the roasted pistachios and brown butter from the heat, and stir in the lemon juice.

(4) Layer the salads. Stack the roasted asparagus on two serving plates. Break the burrata in half, and place carefully on top of the asparagus. Drizzle the warm pistachio butter over the burrata. Garnish the dish with the lemon zest, flake salt, and pepper. Serve warm.