



Chef Antonio Ombla | South Paw C
Chef Luka Sare | Desamis B

burrata

with tomato sauce

INGREDIENTS FOR 2 PERSONS

burrata	1
fresh tomatoes	500 g
basil leaves	10
garlic	2 cloves
genovese sauce	2 tablespoons
bread	2 thin slices

GENOVESE SAUCE

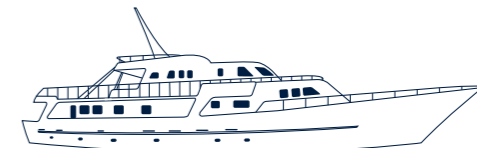
basil	1/4 bunch
pine nuts	30 g
garlic	2 cloves
grated grana padano	60 g
extra virgin olive oil	80 ml

- 1 For the Genovese Sauce.** In the blender add the fresh basil leaves, the chopped garlic, the pine nuts, the grated Grana Padano and add half the oil. Blend all the ingredients on low speed. Increase speed and add the remaining olive oil until you get a homogenous mixture
- 2 For the recipe.** Chop the garlic, tomatoes, and basil.
- 3** Put a saucepan with olive oil on to the heat. Add the chopped garlic, tomatoes and cook until thickened. Add some sugar, salt, pepper, and fresh basil.
- 4** When serving the dish, put first a base of mild tomato sauce. Place the cold Burrata and drizzle with the Genovese Sauce. Finish by placing the thinly sliced toasted bread on top and serve.



genovese sauce over a mild tomato sauce

burrata is a typical Apulian cheese made from mozzarella with a cream heart



MONCADA
1963

MOTOR YACHT DESAMIS B

8 Crew | 11 Sleeping Guests • 12 Cruising Guests
 Captain's Name: **Cvetko Babajko** | Captain's Nationality: Croatian
5 Cabins: 3 Double • 2 Twin **8 Beds:** 1 Pullman • 4 Single • 3 Double

MOTOR YACHT SOUTH PAW

7 Crew | 12 Sleeping Guests • 12 Cruising Guests
 Captain's Name: **Robert Besic** | Captain's Nationality: Croatian
5 Cabins: 3 Double • 2 Twin | **10 Beds:** 2 King • 6 Single • 2 Pullman