



EHLERS
E S T A T E

Edamame and Burrata Crostini

Pair with 2020 Sauvignon Blanc

Ingredients

2 cups shelled and cooked Edamame
1/4- 1/2 cup Extra Virgin Olive Oil
2 cloves minced garlic
1 lemon
Pinch of Red Pepper Chili Flakes
Salt + Pepper
1 French Baguette
1 Burrata Ball

Method:

1. Zest the skin of one lemon and set aside. Juice the same lemon and set aside.
2. In a food processor or blender combine the edamame, 1/4 cup olive oil, minced garlic, lemon juice and red chili flakes. Pulse until blended. If the mixture is too dry add more olive oil. The end product can be as smooth or as chunky as you prefer. I like to leave some larger chunks in mine.
3. Once blended, season with salt and pepper and set aside.
4. Cut the baguette into 1/2 inch slices. Brush with olive oil and season with salt and pepper and toast either using the oven or on the grill.

Assembly

1. Spread the edamame mixture on top of a crostini.
2. Cut the burrata open and scoop out about a 1/2 tablespoon then add to the crostini.
3. Sprinkle a bit of the lemon zest on top.
4. Repeat with the rest of the toasted bread and enjoy immediately.

