

Grilled Vegetables with Burrata and Basil Pesto



Ingredients

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| 1/2 cup pine nuts | 1 large eggplant, cut into 1cm slices |
| 1 large bunch fresh basil | 2 red capsicum, deseeded and quartered |
| 1/2 cup grated parmesan cheese | 2 zucchini, cut lengthways into thick slices |
| 1 clove garlic | 1 small crusty bread loaf |
| 1/2 tsp salt | 1 bunch asparagus, trimmed |
| Freshly ground black pepper | 1 punnet cherry or truss tomatoes |
| Extra virgin olive oil | 150g burrata cheese |

Directions

Step 1 – Heat the BBQ to medium - high heat (200 - 220°C) and prepare for direct grilling, ensuring the grills are clean.

Step 2 – Preheat a BBQ safe fry pan or skillet over direct heat and once heated, toast the pine nuts for a few minutes, tossing regularly, until lightly toasted. Remove from the BBQ.

Step 3 – In a food processor, add the pine nuts, basil, parmesan cheese, garlic, salt and pepper and blitz to combine. With the motor running, drizzle in a thin stream of olive oil until the mixture comes together and is well combined. Set aside.

Step 4 – In a large bowl, toss all of the vegetable pieces together with a little olive oil, salt and pepper. Ensure all of the vegetables are coated evenly.

Step 5 – Add the vegetable pieces to the grill in a single layer and close the BBQ lid. Cook until the vegetables start to soften and char, removing any pieces that cook a little faster, setting them aside to keep warm.

Step 6 – Brush olive oil onto the bread slices and place on the grill, cooking to toast lightly on both sides.

Step 7 – Arrange the vegetables and bread slices on a large platter with the burrata in the centre. Drizzle with the basil pesto and serve immediately.

