



TRINITAS CELLARS

SUN | SOIL | HUMANITY

Grilled Peach & Burrata Salad

Recipe Description:

This Grilled Peach & Burrata Salad is a refreshing and elegant summer dish that perfectly balances sweet, creamy, and peppery flavors. Charred peaches bring a smoky depth, paired with creamy burrata, peppery greens, and a drizzle of balsamic glaze. It's an ideal warm-weather pairing with a chilled glass of Castellucci Vineyard Chardonnay.



Ingredients:

- 2 ripe but firm peaches, halved and pitted
- 1 Tbsp olive oil (for grilling)
- 4 cups baby arugula or fresh spinach
- 1 ball burrata cheese
- A handful of fresh basil, torn
- 1–2 tsp balsamic glaze
- Flaky sea salt, to taste
- Freshly cracked black pepper, to taste
- *Optional:* Crushed pistachios or toasted almonds, for crunch

Instructions:

1. **Prep the Peaches:** Slice the halved peaches into thick wedges. Brush them lightly with olive oil.
2. **Grill:** Heat a grill pan or outdoor grill over medium-high heat. Grill peach wedges for 1–2 minutes per side, until lightly charred and caramelized. Let cool slightly.
3. **Assemble the Salad:** On a large shallow bowl or platter, spread the arugula or spinach. Arrange grilled peaches over the greens. Tear the burrata into chunks and scatter on top. Add the torn basil.
4. **Finish:** Drizzle the salad with balsamic glaze. Sprinkle with flaky sea salt, cracked black pepper, and crushed nuts if using.
5. **Serve:** Enjoy immediately with a chilled glass of 2022 Castellucci Vineyard Chardonnay for a perfect summer pairing.