

PLANT-BASED BURRATA WITH  
BEETROOT & ROCKET SALAD

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# PLANT-BASED BURRATA WITH BEETROOT & ROCKET SALAD

*Chef Gary Parsons*

## *Ingredients*

SERVES 1

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<b>VE004 Julienne Bruno Burrella</b>	<b>1 ball</b>
<b>HS001 Harvey &amp; Brockless Kitchen</b>	
<b>Pomegranate &amp; Beetroot Dressing</b>	<b>15ml</b>
<b>DA105 Dell'ami Arbequina Olive Oil</b>	<b>5ml</b>
<b>IN165 Cornish Sea Salt</b>	<b>0.5g</b>
Beetroot, grated and cooked	20g
Rocket, washed and dried	5g
Black Pepper, cracked	0.5g

## *Method*

1. Add the grated beetroot into a bowl and pour 10ml of the pomegranate and beetroot dressing and give it a good mix, season well with salt and pepper.
2. Carefully remove the burrella from the pot and with a large spoon and place it onto a cloth to dry.
3. Spoon the beetroot onto a plate and place the burrella on top, with some rocket. Finish off with drizzling the rest of the pomegranate and beetroot dressing and olive oil.



PLANT-BASED BURRATA SALAD

*with Harvey & Brockless Kitchen Pomegranate and Beetroot Dressing*

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*Juilenne Bruno Burrella*

A firm bite with a delicate creamy interior. Naturally plant-based but tastes like the real thing. Best served cold and handled with care. Perfect for salads or simply enjoyed on its own.

*Harvey and Brockless Kitchen Pomegranate & Beetroot Dressing*

A combination of sweetness from the pomegranate and a warmth from the dijon mustard, creates a perfect tangy dressing for any salad.

*Dell'ami Arbequina Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

*Cornish Sea Salt Flakes*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

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