Burrata with Lentils and Basil Vinaigrette

A variation of Deb Perelman's creation - smittenkitchen.com

Serves 6

Prep and cook time: 60 minutes

6 small balls Burrata (room temperature)
1.5 cups Lentils de puy or other small variety
1 Tbs Olive Oil
1 Carrot, diced
2 stalks Celery, diced
1 small white Onion, diced
3 springs of fresh Thyme, leaves only
1 large clove Garlic, minced
Salt and Pepper

Vinaigrette
1 1/4 cups fresh Basil leaves
2 tsp smooth Dijon mustard
1 Tbs plus 2 tsps red or white wine vinegar
6 Tbs Olive Oil
Salt and Pepper

1. Prepare/pick over the lentils and rinse. In a medium saucepan, cover lentils with 3 inches of cold water, season with salt, and simmer over medium heat for 40 minutes until firm tender. Drain lentils and set aside.

2. Vinaigrette: blend basil leaves, mustard, and vinegar in food processor. With machine running, drizzle in olive oil. Season with salt and pepper.

3. In large pan add heat 1 Tbs of olive oil over medium heat. Add carrot, celery, onion, salt, and pepper - stirring frequently until softened approximately 9 minutes. Add garlic and cook an additional minute. Add cooked lentils to pan and stir to mix - add a splash of water if mixture begins to stick to pan. Adjust seasonings.

3. Transfer lentil and vegetable mixture to a large serving bowl and stir in 2/3 of the basil vinaigrette. Place intact buratta balls on top of mixtre and slice into quarters. Drizzle with remaining vinaigrette, pinch of salt, and scatter basil leaves to garnish.

4. Serve warm and enjoy with Fairsing Vineyard's Dardis Pinot noir