



Heirloom Tomato and Burrata Salad with Honey Mustard Dressing

EASY • 15 MINS

Simple ingredients, next-level flavour! This heirloom tomato salad with burrata and honey mustard dressing is a total showstopper, and it takes no time at all. Perfect for a light, fresh dish in between all those Christmas mains.



SKILL LEVEL
Easy

PREP TIME
15 mins

SERVINGS
4-6

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!



Ingredients

Dressing:

- 2 tsp **Capilano Pure Honey**
- 2 tsp Dijon mustard
- 1 lemon, juiced
- 2 tbsp rice wine vinegar
- 2 tbsp sea salt
- 250ml vegetable oil

Salad:

- 6-8 heirloom tomatoes, sliced
- 1 large burrata, torn
- 2-3 small slices toasted sourdough
- 1 cup fresh basil leaves

Method

1. For the dressing, blitz all ingredients except the oil in a jar with a stick blender. Slowly add oil while blending until thick and creamy.
2. Arrange salad ingredients on a platter, drizzle over the dressing, and serve.

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!