



**CAVIAR RECIPES FROM BROWNE TRADING COMPANY**  
FORMATTED TO A 3X5 RECIPE CARD SIZE FOR YOUR CONVENIENCE. SIMPLY  
PRINT ON HEAVY STOCK PAPER, TRIM, AND ENJOY.

**Burrata Cheese with Spoonbill Caviar**

Chef David Pasternack, ESCA Restaurant, New York

(Serves 2)

One ball Burrata (soft cheese from Puglia) room temperature

4 oz. Spoonbill caviar

Two turns fresh black pepper

Extra Virgin Olive Oil

Cut Burrata in half. Place in two chilled shallow bowls.

Drizzle the milk over the cheese. Grind pepper over the cheese.

Top generously with spoonbill caviar.

Drizzle with extra virgin olive oil.

For more information on Dave Pasternack or ESCA, please visit [www.esca-nyc.com](http://www.esca-nyc.com)

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