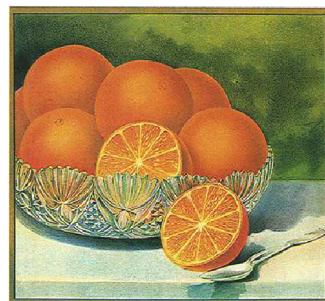




## Orange Burrata Toasts

- 2 torpedo rolls**
- 1 jar Sicilian orange jam**
- 1 orange (for the skin)**
- 2-8 ounces burrata in water**
- 4 ounces chopped pecans or walnuts**
- olive oil spray**



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**Preheat the oven to 400 degrees. Slice the torpedo rolls at an angle and place on cookie sheet. Spray lightly with olive oil spray. Place in oven and toast until lightly brown, turning once, then set aside.**

**Prepare burrata (fresh mozzarella filled with mozzarella shreds soaked in cream) by removing it from the water and slice or break carefully into pieces about the size of your toasts. Place the burrata on top of the toasts and spoon a little of the sicilian orange jam on top. Sprinkle with chopped nuts and display on serving tray. Cut the orange peel into some curls to use as a garnish. Makes a lovely antipasto.**