

# Tomato carpaccio with marinated berries and Burrata



 15 min.  184 kcal  SteviaSweet Crystal

## Preparation

Mix the ingredients for the marinade. Place the berries in a shallow bowl or deep plate. Pour over the marinade and allow the berries to soak for 10 minutes.

Slice the tomatoes thinly and place on a serving platter. Season to taste with sea salt and pepper. Arrange the berry mixture on top. Then spread small pieces of Burrata on top. Garnish with fresh basil just before serving.

## Ingredients for 4 servings

4	ripe tomatoes
125 g	Burrata
150 g	berries (e.g. raspberries, redcurrants, blueberries, blackberries)

## Marinade for the berries

1 tbsp	white wine vinegar
3 tbsp	olive oil
1/2 tsp	SteviaSweet Crystal
1 tsp	lemon juice
1/2 tsp	grated lemon zest

## Serve with

	fresh basil
	sea salt
	black pepper

## Nutritional information per portion

184	kcal
773	kJ
7	Protein in g
7	Carbohydrates in g
14	Fat in g