

Simple and Elegant Salad

Burrata Bliss with Lavender Dressing



Ready in **20 minutes** for salad, **2 days** for
Lavender Dressing

Serves:

Ingredients

- 2 small rounds of Burrata
- 2 cups baby arugula or greens
- 2 cups variety of grape tomatoes
- 2 crusty ciabatta cut in half and grilled with butter (4 halves)
- Lavender dressing or strawberry vinaigrette
- Seasoned salt

Preparation

1. Make the lavender dressing ahead of time, or purchase a nice strawberry vinaigrette.
2. Drain burrata
3. Arrange greens, tomatoes and burrata in a nice serving bowl.
4. Toast ciabatta. Spread butter on ciabatta and grill in pan with 1 Tbsp butter
5. Mix greens and tomatoes with 4-5 Tbsp of dressing. Spread about 1 Tbsp of burrata on bread, top with mixed salad. Serve immediately

Lavender Dressing

Mix 2 Heaping Tbsp dried lavender with 1 cup of high quality olive oil. Put in a place where the sun will hit it for a good part of the day. Let sit for 2 days. Strain out lavender.

Heat $\frac{1}{4}$ cup of white sugar with $\frac{1}{4}$ cup rice wine vinegar until melted. Mix with olive oil. Absolutely delicious!

Tips

This dressing is light and refreshing. It goes well on any salad.

Spiritual message from this recipe

The importance of believing.

I went to a fancy restaurant and had this as an appetizer. I couldn't figure out what the dressing was, so I went back a second time and recognized it as lavender. I was certain I could duplicate it. That belief was a magnet to creating a perfect replication of the dressing. This is a Universal Law. Matthew 21: 22 states: And all things, whatsoever ye shall **ask** in prayer, **believing**, ye shall **receive**. Henry Ford said if you think you can or you can't, you are right. It's the same principle. Be very mindful of what you believe.