



BURRATA, STRAWBERRY, AND BASIL SALAD

PREP 15 minutes TOTAL 15 minutes

4 SERVINGS *This easy, no-cook dish starts with rich, creamy burrata—fresh curd filled with cream and pieces of mozzarella. Serve as a first course or after dinner as the cheese course. A platter of charcuterie (and bread or crackers) would be good alongside.*

- 1 8-ounce ball fresh burrata cheese
- 1 7- to 8-ounce container fresh strawberries, hulled, halved or quartered, if large
- 2 tablespoons small fresh basil leaves
- 2 tablespoons coarsely chopped toasted walnuts
- 2 tablespoons extra-virgin olive oil
- Fine sea salt
- 2 tablespoons balsamic syrup

TEST-KITCHEN TIP Balsamic syrup can be found at some supermarkets and specialty foods stores. If unavailable, simmer $\frac{1}{2}$ cup balsamic vinegar in a small saucepan until reduced to 2 tablespoons, about 5 minutes. Cool.

Place burrata in center of plate. Scatter strawberries, then basil leaves and walnuts around cheese. Drizzle oil over. Sprinkle sea salt and freshly ground black pepper over. Drizzle syrup over.

STRAWBERRY AND WHITE CHOCOLATE MINI CHEESECAKES

PREP 50 minutes TOTAL 8 hours 50 minutes (includes chilling time)

MAKES 8 *The muffin cups are brushed with oil before lining them with plastic. This helps the wrap stick to the bottom and sides of the cups, making it easy to form the cheesecakes.*

- $3\frac{1}{2}$ ounces gingersnap cookies (about 13)
- $2\frac{1}{2}$ tablespoons unsalted butter, melted
- $3\frac{1}{2}$ ounces high-quality white chocolate (such as Lindt or Perugina), chopped
- $\frac{1}{2}$ teaspoon unflavored gelatin
- 1 8-ounce package Philadelphia-brand cream cheese
- $\frac{1}{2}$ cup plain whole-milk yogurt or sour cream

$\frac{3}{4}$ teaspoon rose water or vanilla extract

$\frac{1}{4}$ cup sugar

- 1 8-ounce container fresh strawberries, hulled, halved or quartered if large, divided
- 1 tablespoon powdered sugar

INGREDIENT INFO Rose water is available at some supermarkets and at specialty foods stores and Middle Eastern markets.

Brush 8 standard ($\frac{1}{2}$ -cup) muffin cups lightly with vegetable oil. Line each cup with plastic wrap. Finely grind cookies in processor. Add melted butter; process to blend. Press crust mixture firmly onto bottom of prepared muffin cups, dividing equally (about generous 1 tablespoon for each).

Stir white chocolate in medium metal bowl set over saucepan of simmering water until melted and smooth. Reserve saucepan, adjusting water level to reach depth of $\frac{3}{4}$ inch to 1 inch; set aside.

Place 2 tablespoons water in small bowl. Sprinkle gelatin over; let stand until softened, about 5 minutes. Bring water in saucepan to simmer. Place small bowl with gelatin in saucepan and stir until gelatin dissolves. Remove small bowl with melted gelatin from water.

Puree cream cheese, yogurt, rose water, and sugar in processor until smooth. Add melted white chocolate and gelatin; process until smooth. Divide mixture among prepared cups, pouring atop crusts. Cover and chill overnight.

Place half of strawberries in processor. Add powdered sugar and process until smooth. Transfer to small pitcher. **DO AHEAD** Strawberry puree can be made up to 1 day ahead. Cover and chill.

Using plastic wrap as aid, lift cheesecakes from cups. Remove plastic wrap and transfer cheesecakes to plates, crust side down. Arrange remaining cut strawberries atop cheesecakes. Spoon strawberry puree over and serve.

*Jill Dupleix is a recipe developer, food writer, and the author of 15 cookbooks. Her most recent book is *Lighten Up: Light, Fresh, Modern, Healthy Food*. She lives in Sydney, Australia.*