

## Tomato, Pickled Melon, and Burrata Salad

BY SUSAN SPUNGEN BON APPÉTIT AUGUST 2014

Yield 4 servings

### Ingredients

2 tablespoons white wine vinegar

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper, plus more

1 Asian melon, rind peeled, sliced into thin rounds

1 large heirloom tomato, sliced

12 ounces fresh burrata or mozzarella, torn

Olive oil (for drizzling)

Fresh basil leaves (for serving)

Flaky sea salt (such as Maldon)

### Preparation

Combine vinegar, kosher salt, 1/4 teaspoon pepper, and 2 tablespoons water in a large bowl; add melon and toss to coat. Let stand at room temperature at least 30 minutes.

Remove melon from pickling liquid and arrange on a platter with tomato and burrata. Drizzle with oil and some pickling liquid, top with basil, and season with sea salt and pepper.

Do ahead: Melon can be pickled 2 hours ahead. Cover and chill.