

Classic Panzanella Salad

(Tuscan-Style Tomato & Bread Salad)

Ingredients

4-5 Mix-A-Mato Tomatoes 200g Punnets, (chopped)

G-Fresh Sea Salt, approx. 2 tsp (plus more for seasoning)

Il Granino Bakery Ciabatta Loaf, approx. 340g (cut into cubes)

Pendleton Olive Estate 100% Aus Extra Virgin Olive Oil, 10 tbsp (divided)

1 Shallot, (chopped)

2 Garlic Cloves, (minced)

MasterFoods Dijon Mustard, ½ tsp

Colavita White Wine Vinegar, 2 tbsp

G-Fresh Pepper

Fresh Basil Leaves, ½ cup (roughly chopped)

Method

Step 1

Wash & chop the tomatoes. Place the chopped tomatoes in a colander set over a bowl and sprinkle over the 2 tsp of salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally. Allow to drain for a minimum of 15 minutes.

Step 2

Meanwhile, preheat the oven to 180 °C.

In a large bowl, toss the bread cubes with 2 tbsp of olive oil. Transfer onto a baking tray lined with baking paper. Bake for 10-15 minutes, until bread cubes are crisp & firm, but not browned. Remove from the oven and allow to cool.

Step 3

Remove the colander with tomatoes from the bowl with tomato juice. Place the colander with tomatoes aside in the sink.

Add the shallot, garlic, mustard, and white wine vinegar to the tomato juice in the bowl. Whilst whisking constantly, drizzle in the remaining $\frac{1}{2}$ cup of olive oil.

Season with salt & pepper.

Step 4

Combine the toasted bread cubes, tomatoes, and dressing in a large bowl. Add in the chopped basil leaves.

Toss everything to coat and season with salt & pepper.

Serve immediately or allow to rest for 30 minutes before serving, tossing the ingredients occasionally until the dressing is absorbed by the bread.

Enjoy! Buon appetito!



Pic for illustration purposes only. Recipe may vary in appearance to pic.