

PANZANELLA (TUSCAN BREAD SALAD)



Yields:
6 - 8 portions

INGREDIENTS

Day Old Baguette	1 loaf
BC Tomatoes, 3 cm dice	800 g
Kosher Salt & Pepper	to taste
Capers, well drained	60 g
Small Red Onion, sliced fine	1
Medium BC Bell Peppers, seeded & diced 3 cm	3
BC Cucumber, diced 3 cm	1
Red Wine Vinegar	50 ml
Extra Virgin Olive Oil	120 ml
Fresh Basil Leaves, torn	100 ml

DIRECTIONS

1. Dice the bread into 3cm cubes and place on a tray.
2. Place the tomatoes in a bowl and season with salt and pepper.
3. Add the bread, capers, peppers, cucumber and onion to the tomatoes.
4. Gently toss.
5. In a bowl, combine red wine vinegar and olive oil to make a basic dressing. Season with Kosher salt and pepper.
6. Toss the dressing with the salad, taste and adjust seasonings.
7. Tear in the basil leaves and serve.



CHEF'S TIP

Can be made up to two days ahead. In fact, the flavours will intensify as the salad sits.