

**PANZANELLA**

*Tuscan tomato and bread salad*



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**PANZANELLA**

**INGREDIENTS**

— Available at Mediterranean Foods

- Artisan stale rustic bread
- White vinegar
- Salt
- Black pepper
- Extra virgin olive oil
- Heirloom tomatoes
- Fresh basil
- Red onion

**METHOD**

1. Soak the bread in a mix of water and vinegar for about 20-25 minutes until it becomes soft but not soggy.
2. Cut and season the tomatoes and the onion.
3. Squeeze the bread with your hands, break it coarsely and pour it into the bowl with the tomatoes and the onion.
4. Mix everything with your hands, season with oil, black pepper and salt and at the end add a few leaves of basil.
5. Let the panzanella rest in the fridge so that all the ingredients will mix perfectly. Take it out of the fridge 15 minutes before eating.

Please note: The original recipe calls for 'pane sciocco', unsalted Tuscan bread, but you can use a rustic loaf. Do not use a ciabatta nor a french baguette. Make sure your bread is stale so it won't absorb too much water and it won't be soggy.

*Buon Appetito!*

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