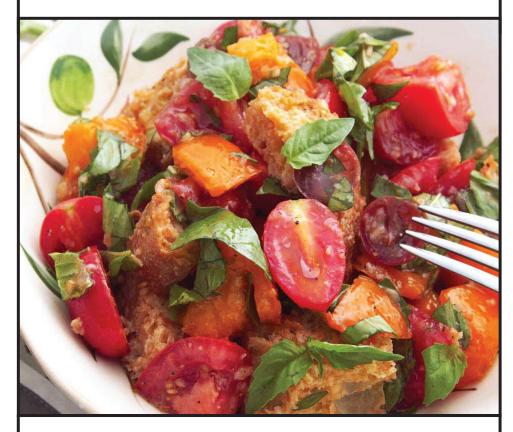


# SALAD

# **PANZANELLA**

Tuscan tomato and bread salad



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### **PANZANELLA**

#### **INGREDIENTS**



- 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.

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