



Panzanella

TUSCAN BREAD AND TOMATO SALAD

The simplicity of this summery salad demands good quality ingredients – it's worth hunting out tomatoes that actually taste like tomatoes. The tomato juices mixed with the oil and vinegar make a flavour-packed dressing to soak into the crispy bread. The dish is best eaten at room temperature rather than chilled.

Serves 6
Prep time 30 minutes
Cook time 10 minutes

200g day-old sourdough or other crusty bread
 2 yellow peppers
 600g ripe tomatoes
 150g black olives
 1 small red onion, thinly sliced
 1 anchovy fillet, very finely chopped
 1 small garlic clove, crushed
 6 tablespoons extra virgin olive oil plus extra for drizzling
 2 tablespoons balsamic vinegar
 1 small bunch of basil, leaves only
 Salt and pepper

Skewer the peppers onto the end of a carving fork and hold them over the flame of a gas hob until they have mostly blackened. Put them into a plastic bag and leave for 15-20 minutes. This will help to remove the skins more easily.

Heat the oven to 180°C/gas mark 4. Slice the bread into 1cm cubes, lay them on a baking sheet and drizzle with some extra virgin olive oil. Give them a quick mix so they are all covered in oil, then bake them for about 10 minutes until they are crisp and light golden brown.

Cut the tomatoes into large cubes and put them in a large serving bowl. Add the olives and sliced red onion. Cut the peppers in half, remove the seeds and scrape the blackened skin off using a sharp knife. Cut into strips and add to the bowl.

Add the crispy bread and tear the basil leaves in as well then give everything a thorough mixing.

Whisk together the anchovy fillet and garlic with the olive oil and vinegar in a small bowl then pour over the salad. Season with a little salt and pepper and gently toss together. Leave for 15 minutes before serving to give the bread the chance to soak up some of the dressing.



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