



Panzanella

Bread and Summer Vegetable Salad

Ingredients

Handful fresh basil torn into small pieces
4 tbsp. extra-virgin olive oil, plus extra for drizzling
300g/10½oz stale sourdough, torn into chunks
500g/1lb 2oz ripe tomatoes washed and sliced
1 cucumber thinly sliced
55g/2oz Kalamata or other dark olives, stones removed, sliced
½ red onion, thinly sliced
1 tbsp. balsamic vinegar
Sea salt and freshly ground black pepper

Method

Place the tomatoes, squeezing some of them to release their juice, in a large salad bowl. Mix with the olives, red onion, cucumber and olive oil. Add the sourdough and vinegar, and combine to make sure the bread is coated in all the juices.

Transfer the salad to a serving platter, layering the tomato slices, olives, onion, cucumbers and sourdough. Season again with salt and pepper and serve immediately.