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PLATE
CATERING

Panzanella Salad

Makes 4 Servings

INGREDIENTS

- 150ml extra-virgin olive oil, divided
- 1 small shallot, minced
- 2 medium cloves garlic, minced
- 1/2 teaspoon Dijon mustard
- 2 tablespoons red wine vinegar
- Freshly ground black pepper
- 6 cups day old Italian bread, torn into bite-size pieces
- 4 medium ripe tomatoes, cut into wedges
- 1/2 cup sliced red onion
- 10 basil leaves, shredded
- 1/2 cup pitted black olives
- 1/2 cup green olives
- 1 cup fresh mozzarella, cut into bite-size pieces

Directions

- Place tomatoes in a colander set over a bowl and season with 2 teaspoons kosher salt. Toss to coat and set aside at room temperature to drain, tossing occasionally, while you finish preparing the salad. Drain for a minimum of 15 minutes
- Meanwhile, preheat oven to 325°F. In a large bowl, toss bread cubes with 2 tablespoons olive oil. Transfer to a baking sheet and bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool.
- Reserve juice from strained tomatoes and get into bowl. Add shallot, garlic, mustard, and vinegar to the bowl with tomato juice. Whisking

constantly, drizzle in the remaining 1/2 cup (120ml) olive oil. Season dressing to taste with salt and pepper.

- Gently toss together the bread, tomatoes, onion, basil, olives, and mozzarella cheese. Toss with the vinaigrette and let stand for 20 minutes before serving.