

09

Recipe number nine

The panzanella was originally a «poor people's dish» for using up stale bread: a tomato, an onion and a little of your own oil – every farmer's wife had that to hand! Our version is richer, and you can taste the summer in it.

Panzanella Tuscan bread salad

Ingredients for 4 people

150 g stale white bread with crust cut into rough cubes.

¾ dl Aceto Balsamico with
2 dl water and
2 bay leaves bring to the boil and pour over the bread.

Add the following:

1 garlic clove, crushed
a few strips of onion
1 ½ cucumber, diced
1 yellow pepper, in strips
a little olive oil

Salt, pepper, peperoncino. Mix everything well and leave it in the fridge to steep, overnight if possible.

Before serving:

Break the bread cubes down a little by hand if there are still dry patches.

4–5 tomatoes, in wedges and
plenty of olive oil add, turn them carefully, season,
adding a little more water and vinegar if needed.

Decorate with

chopped basil and
black olives to finish.

Podere Riparbella

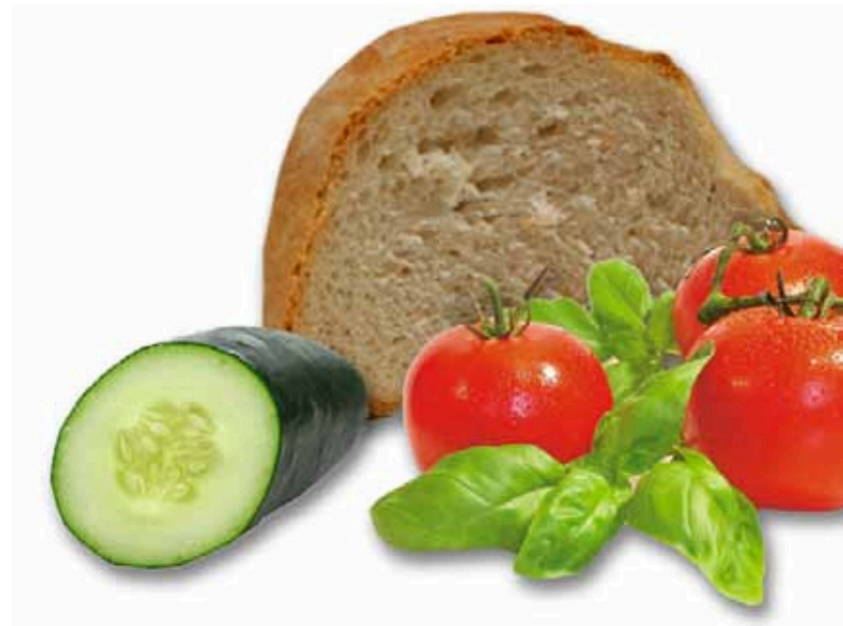
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« The panzanella is a dish for hot days and is therefore served rather cool. It should be truly «juicy». »