Panzanella

Panzanella | The Silver Spoon Classic

Typical of Tuscan cuisine and, more generally of central Italy, Panzanella is a rustic dish based on stale bread soaked in water, tomatoes, and olive oil. It is peasant dish that belongs to the farming traditions and is perfect in summer as it doesn’t need to be cooked and it can also be prepared in advance. It is, in fact, better eaten a few hours after preparation, as the bread soaks up the juices of the tomatoes and the oil. For a richer taste, you can add finely sliced raw onion and black olives. Use the BEST QUALITY OLIVE OIL AND ripe tomatoes as this simple dish celebrates them!

Serves: 4
Preparation Time: 10 Minutes

**Ingredients**

12 slices home-made or store-bought rustic white bread, crusts removed if thick

20 basil leaves, torn

100-150ml extra-virgin olive oil, for drizzling

6 firm red tomatoes, peeled\* and diced

salt and freshly ground black pepper

**Method**

Tear the bread into pieces and soak in cold water for a few minutes, then squeeze out and put it into a salad bowl. Season with salt and pepper, scatter over the basil, and drizzle generously with oil.

Toss the bread with two forks so that it crumbles, then add the diced tomatoes.

Let the salad sit for a couple of hours, covered, and then add some finely sliced red onion and black olives if you like.

Serve the salad onto the plates, making sure there are 30 serves.

**\*Peeling tomatoes is best done by slitting a cross in the bottom and top then dropping into boiling water for 20 seconds. Remove with a slotted spoon and let cool then peel.**

Published by Phaidon, *The Silver Spoon Classic* is a luxurious collection of 170 iconic recipes from Italy’s incredibly diverse regions. With dishes for all tastes and seasons, it’s a definitive guide to preparing the most important, authentic Italian meals. Enjoy the easy and delicious recipes on the pages ahead, adding a taste of Italy to your table.