

One of my all-time favourite salads, the traditional Tuscan assembly demands the best olive oil and balsamic vinegar. However the ripe sun-kissed tomatoes, which should smell and taste of the earth, are really the star of this show. Panzanella is definitely more than just a side dish and I have often served it as a special first course, drizzled with the very finest olive oil.

## Guy Grossi's Panzanella



### INGREDIENTS

SERVES 6

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**150 g stale bread, sliced 4mm thick  
 and crusts removed**  
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**900 g assorted heirloom tomatoes,  
 cored and quartered**  
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**1 red onion, finely diced**  
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**2 cloves garlic, chopped**  
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**2 tablespoons baby capers**  
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**18 basil leaves, torn**  
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**3 tablespoons aged balsamic vinegar**  
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**3 tablespoons extra virgin olive oil**  
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**sea salt and cracked black pepper**  
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### METHOD

Before you start you will need; chef's knife, chopping board, oven tray lined with baking paper.

- 1** Preheat the oven to 170°C.
- 2** Cut the bread into 2cm x 7cm rectangles. Toast in the oven until crisp, about 25 minutes. Leave to cool.
- 3** Place the tomatoes, onion, garlic, capers, basil, balsamic vinegar and extra virgin olive oil in a large bowl and season with salt and pepper.
- 4** Add the crisp bread, toss to infuse all the flavours and serve.