

Panzanella Salatas?

Authentic Italian Panzanella salad with ripe tomatoes, crusty bread, and fresh basil. Perfect summer dish ready in 35 minutes.

35	10	45	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Panzanella Salatas?

Malzemeler

- 3 bread
- 2 oz tomato
- 6 tbsp olive oil
- 1 red onion
- 2 clove garlic
- 4 cucumber
- 1 cup basil
- 1 cup mozzarella cheese
- 1 cup ricotta cheese
- 4 tbsp red wine vinegar
- 1 tsp salt
- 1 tsp black pepper

Yap?l???

- Prepare the bread**

Preheat oven to 180°C (350°F). Cut the day-old bread into 2.5cm (1-inch) cubes and spread in a single layer on a baking sheet. Toast for 8-10 minutes until lightly golden and crispy on the outside but still slightly tender inside.
- Prepare the tomatoes**

Cut the 4 tomatoes into large irregular chunks and place in a large bowl. Sprinkle with 1 teaspoon salt and toss to coat. Let stand for 15 minutes to draw out the juices.
- Slice the red onion**

Slice the red onion into thin half-moons and soak in ice water for 10 minutes to mellow the sharpness. Drain and pat dry with paper towels.
- Cut the mozzarella and cucumber**

Cut the 2 oz mozzarella into bite-sized pieces. Dice the cucumber into 1cm pieces. Mince the 2 cloves of garlic finely. Tear the basil leaves by hand into large pieces, discarding stems.
- Make the dressing**

Whisk together 4 tablespoons red wine vinegar, minced garlic, remaining 1 teaspoon salt, and 1 teaspoon black pepper in a small bowl. Slowly drizzle in 6 tablespoons olive oil while whisking continuously until the mixture is well combined and slightly thickened.

6 Assemble the salad

Add the toasted bread cubes to the bowl with the salted tomatoes and their accumulated juices. Add the drained onions, diced cucumber, and torn basil leaves. Pour the dressing over everything and toss gently but thoroughly to coat.

- 7 Let the salad rest at room temperature for 30 minutes, stirring once halfway through to allow the bread to absorb the flavors and juices. Add the mozzarella pieces just before serving and toss gently one final time.

?puçlar?

Use day-old crusty bread for the best texture - it absorbs flavors without becoming mushy like fresh bread would.

Salt your chopped tomatoes 15 minutes before assembling to draw out their natural juices, which become part of the dressing.

Soak sliced red onions in ice water for 10 minutes to mellow their sharpness and add a pleasant crunch.

Let the assembled salad rest at room temperature for at least 30 minutes - the flavors develop and the bread absorbs the dressing perfectly.

Tear the bread and basil by hand rather than cutting with a knife to prevent bruising and maintain rustic texture.

Add the cheese just before serving to prevent it from becoming too soft and losing its creamy contrast.

Adjust seasoning just before serving, as the tomatoes will release more juices over time and may dilute the flavors.