

Rustic Tomato-Bread Salad Panzanella

William and Mary Catering

Denis Callinan, Executive Chef

Panzanella or **panmolle** is a type of Italian dish originating in the regions of Tuscany, Umbria, Marche and Lazio. The dish is a bread salad popular in the summer months. It includes sliced bread and fresh tomatoes, flavored with basil, olive oil and vinegar, often salt and pepper.

Sometimes thought of as a “leftover salad,” additional panzanella ingredients often vary widely, and could include lettuce, white wine, capers, anchovies, celery, carrots, red wine, red onion, cucumber, tuna, parsley, boiled eggs, mint, bell peppers, lemon juice and garlic. *From Wikipedia, the free encyclopedia.*

4 cups fresh tomatoes diced into ½” pieces (1-1/2 lbs.; about 5 medium tomatoes)

¾ cup slivered red onion

2 teaspoon of minced garlic

½ cup water

⅓ cup extra virgin olive oil

1 tsp. each ground black pepper, salt and sugar

½ cup shredded fresh basil

6 cups day-old dense, crusty bread cut or torn into 1” cubes (about ½ lb.)

⅛ cup aged balsamic vinegar (or balsamic glaze)

Combine all ingredients except bread in a large bowl; let stand for flavors to develop, about 10 minutes. Add bread; toss well to coat. If bread seems dry, sprinkle with an additional teaspoon or two of water. Salad will hold several hours at room temperature before serving.