

Panzanella Caprese

A Variation on a Classic Tuscan Panzanella

Ingredients

For Homemade Croutons:

- 3 cups cubed ciabatta, crusty farm style or sourdough bread; day old
- 2 tablespoons Capezzana extra-virgin olive oil
- fine gray sea salt to taste

For Vinaigrette:

- 2 tablespoons Capezzana extra-virgin olive oil
- 3 tablespoons Pojor e Sandri red wine vinegar
- ½ teaspoon dried oregano
- 1 large clove of garlic, minced
- ½ small red onion, thinly sliced
- fine gray sea salt to taste
- freshly ground black pepper to taste

For Salad:

- 4 small vine-ripened tomatoes quartered or 1 lb cherry or grape tomatoes, halved
- 8 oz fresh mozzarella torn into bite-sized pieces or 8 oz of small mozzarella balls
- ⅓ cup fresh basil roughly chopped

Directions

1. To make the croutons, preheat the oven to 425 degrees F. Place cubed bread on a rimmed baking sheet lined with parchment paper. Drizzle the cubed ciabatta with olive oil, sprinkle with salt, toss until thoroughly combined. Bake for about 7 to 10 minutes until deeply golden.
2. To make the dressing. In a bowl, combine the olive oil, vinegar, oregano, garlic, salt and black pepper. Whisk until combined. Add the onion into the dressing. Place the bowl in the refrigerator while assembling the salad.
3. Prepare the salad by placing the prepared tomatoes in a large bowl or serving platter. Add the croutons to the tomatoes distributing evenly. .
4. Add the dressing and lightly toss. Sprinkle the basil on top. Let the salad marinate for 20 minutes (or up to 1 hour) before serving.



Notes

- Tomatoes in season are best.
- Feel free to use a combination of tomatoes for color and texture.