



save a CRUST

Panzanella



Ingredients

- 200g stale ciabatta loaf (or fresh bread)
- 600g ripe mixed tomatoes, roughly chopped
- Sea salt
- Freshly ground black pepper
- 1 small red onion, peeled and finely sliced
- 280g red peppers (from a jar), drained and roughly chopped
- Red wine vinegar
- Olive oil
- A bunch of fresh basil
- 8 anchovy fillets in oil, drained and finely sliced (optional)
- 1 handful small capers, drained (optional)

Method

- 1) Tear the ciabatta into rough 3cm pieces and place on a tray. Set aside in a warm place for around 30 minutes - this helps to dry it out.
- 2) Place the tomatoes in a bowl and season with salt and pepper. Rinse the capers (if using), squeezing out any excess liquid and add to the bowl, along with the onion, peppers, ciabatta and anchovies, if using.
- 3) Toss the mixture together with your hands, then stir in 2 tablespoons of vinegar and about 3 times as much olive oil. Taste and add a little more salt, pepper, vinegar or oil if needed.
- 4) Tear in the basil leaves, stir together and serve.