

The best of Victorian produce....



FROM THE MAKERS OF



Shopping List

Whole meal panzanella with creamy goat's cheese

- loaf whole meal bread
- cherry tomatoes
- cucumber
- red onion
- garlic
- basil leaves
- green olives
- olive oil
- balsamic vinegar
- salt
- pepper
- cos lettuce
- marinated goat cheese in olive oil

17th February
By Walter Trupp

Whole meal panzanella with creamy goat cheese

This is the perfect way to use leftover bread.

Ingredients

- ½ small to medium loaf of whole meal bread,
- 1 punnet cherry tomatoes, (use 2 large ripe tomatoes as replacement)
- ½ small cucumber
- ½ red onion, peeled
- 1 small clove garlic peeled
- ½ handful of basil leaves roughly chopped, use parsley as replacement
- ½ handful of green olives
- ½ cup of olive oil
- 2-3 tablespoons balsamic vinegar
- Salt and pepper
- 1 head cos lettuce (use 1 head of iceberg lettuce or 2 - 3 handfuls of rocket salad as replacement)
- ½ jar of marinated goat cheese in olive oil

Method

1. Heat your oven to 220 degrees.
2. Pull apart (or chop) the bread into bite-size pieces and place onto an oven tray.
3. When the oven is hot, toast the bread for a few minutes until it starts to colour.
4. While the bread is toasting cut 1 punnet of cherry tomato into halves, place one half into the food processor and blend to juice.
5. Cut the cucumber into small cubes.
6. Cut the red onion into half and into wedges.
7. Chop the garlic very fine.
8. Place ½ cup of olive oil, mustard, tomatoes juice and vinegar into a salad bowl and mix through
9. Add the bread, tomatoes, cucumbers, red onions, garlic, basil and olives.
10. Season with salt and pepper.
11. Toss through and rest the salad for 10 - 15 minutes so the bread can absorb the tomatoes juice and olive oil.
12. Try the salad and see if it needs more olive oil or seasoning before serving, garnish it with goat's cheese.

What can you serve with bread salad?

Grilled or pan-fried, roasted or steamed seafood, meats, tempeh or tofu. Tinned tuna or sardines or mozzarella or feta cheese or Parma ham.