

Panzanella – bread salad with tomatoes

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Ingredients

- 700 g ripe tomatoes, the more varied the tastier (about)
- a couple of slices of ciabatta or other light bread, about 300 g
- 1 medium red onion
- 1 a small cucumber
- 1 tbsp capers
- 10 - 15 pitted olive (kalamata or other favorite)
- Fresh basil, tasty salt, freshly ground pepper
- Good extra virgin olive oil 3 tablespoons

Instructions

1. ciabatta or similar bread that is a few days old, you won't eat it anymore, because it's not fresh anymore, but you don't throw it away either, because it's still good. Preheat the oven to 180°C. Tear the bread into large pieces and spread on the baking sheet. Cook for a few minutes until browned. Remove and let cool.
2. Mash a few overripe tomatoes, you can rub them with your hands or grate them on a coarse grater. Discard the skin. Coarsely chop the other tomatoes.
3. Chop the red onions. Peel the cucumber (if the skin is thick, if thin, it is not necessary to peel), cut it.
4. Mix bread, tomatoes, onions, sprinkle generously with good olive oil, season with salt flakes or other tasty salt. Finally, season with capers, olives, freshly ground pepper and leave for at least 15 minutes in the cold to allow the flavors to bond.