PANZANELLA SALAD

**150 g slated mix tomatoes**

**30 g pickled cucumber**

**20 g red radish quarter**

**5 g basil leaf**

**10 g slice shallot or red onion**

**50 g vinaigrette**

**TOMATOES**

**1,5 kg ripe tomato, different sizes and colors**

**10 g maldon sea salt**

* Cut tomato into big chunk and mix salt
* Place the tomato in a colander on top of a bowl
* As the salt does it job, the juice will drain out of the tomatoes and will be kept into the bowl underneath
* Let drain for 30 minutes. Remove the tomato and reserve them for service. Keep the juice for the vinaigrette

**PICKLED CUCUMBER**

**500 g cucumber cut in 3 mm slice**

**20 g salt**

**15 g sugar**

**40 g cider vinegar**

**30 g olive oil**

**1 pinch dried oregano**

* In a bowl, mix cucumber, salt & sugar. Let sit for 30 minute
* Drain and squeeze the cucumber of the excess water
* Place into a new bowl and add all the rest of the ingredient, Check seasoning

**PANZANELLA DRESSING**

**Tomato juice (from the tomatoes)**

**40 g shallot finely chopped**

**15 g garlic microplaned**

**5 g Dijon mustard**

**70 g sherry vinegar**

**150 g olive oil**

**Salt & pepper to taste**

* Mix all ingredient together and finish with the oil while whisking.
* Check seasoning.

**PANZANELLA CROUTON**

400 g ciabatta with crust cut into 2 cm cubes

50 g olive oil

5 g dried oregano

Salt & pepper

50 g sherry vinegar

* Toss the bread in a bolw with the olive oil, oregano salt & pepper
* Place in a gastro tray and cook in a 180 degrees oven for 15 mimnutes