

The Forge in the Forest Restaurant
Bruce Silverblatt Executive Chef

PANZANELLA (TUSCAN-STYLE BREAD SALAD)

4 large slices Italian bread, or 8 small slices French baguette that is several days old

3 large Heirloom tomatoes (about 1 pound)

Kosher salt

1 small red bell pepper

2 teaspoons drained capers

$\frac{1}{2}$ cup thinly sliced, peeled and seeded cucumber

2 tablespoons red wine vinegar

$\frac{1}{2}$ teaspoon minced garlic

6 tablespoons extra-virgin olive oil

Freshly ground black pepper

1. Break the bread into bite-size pieces and place in a serving bowl
2. Remove the stems from the tomatoes. Chop them into $\frac{1}{2}$ inch cubes. Place the tomatoes and their juices over the bread. Season with several pinches of salt and let sit for 10 minutes. The moisture from the tomatoes will soften the bread.
3. Toss after 10 minutes.
4. Split the red pepper in half lengthwise. Remove the stem, seeds and core from the center. Cut the pepper into $\frac{1}{2}$ inch squares and add to the salad bowl.
5. Add the capers and cucumber.
6. Whisk together the vinegar and garlic. Season with a pinch of salt. Whisk in the olive oil.
7. Add the dressing to the salad. Season to taste with pepper. Toss well and serve

Serves: 2-4

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport