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ITALIAN PEACH PANZANELLA

Prep: 1h 10min –Serves 4

2 shallots
4 tbsp red wine vinegar
2 ripe peaches
2 white ciabatta bread rolls
4 tbsp olive oil
500g cherry tomatoes
2 mozzarella balls
1 bunch fresh mint, chopped
1 bunch fresh basil, chopped
4 slices parma ham
salt and pepper

For the dressing:
60ml red wine vinegar
160ml extra virgin olive oil
1 tsp dried oregano
½ tsp sugar

1. Peel and finely slice the shallots, put into a little bowl and add the red wine vinegar and a pinch of salt. Leave to macerate while preparing the rest.
2. Cut each peach into 8 slices and put into a serving bowl.
3. Slice open the bread rolls and brush with olive oil on each side.
4. Heat a griddle pan until really hot, grill the oiled ciabatta until charred marks appear on each side. Set aside to cool.
5. Cut the cherry tomatoes in half and add to the bowl with the peaches.
6. Tear the mozzarella into chunks and add to the bowl, together with the mint and basil.
7. Whisk all the salad dressing ingredients together in a little bowl and pour over the salad, together with the shallots and their liquid.
8. Tear the bread into chunks and scatter over the salad, toss the salad, season with salt and pepper and leave to soak for 10 minutes before serving.
9. Just before serving, scatter pieces of parma ham over each portion.

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