



Panzanella with burrata



Categoria
Saladas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Low



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



6 tbsp of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 1 garlic clove
- 500gr of leftover Alentejo bread or traditional loaf bread
- 300gr mixed cherry tomatoes
- 200gr mixed tricolour bell peppers
- 1 red onion
- 2 burratas
- 4 tbsp of apple cider vinegar
- Fleur de sel, to taste
- Ground black pepper, to taste
- Basil, to taste

Method of preparation

1

Start by cutting the bread into medium-sized cubes, preferably leaving out the crust.

2

Sauté the chopped garlic clove in three tablespoons of olive oil.

3

Add the bread and let it cook until golden.

4

Then, cut the tomatoes into halves, the peppers into strips and place them in a bowl.

5

Add the onion, thinly sliced, the bread and season with vinegar, two tablespoons of olive oil, fleur de sel, pepper and basil leaves.

6

Place the mixture on a serving platter with the two burratas at the centre.

7

Finish by sprinkling a little more fleur de sel and pepper and drizzling the remaining olive oil over the burratas, and garnish with the basil.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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