

Panzanella alla Nonna Laura

©Gorgiano Studios



Ingredients

Stale bread , or crusty bread crispbreads.

Ripe tomatoes,
thinly sliced onions,
Fresh cucumbers,
Fresh basil

Crispbread

Dash the crispbreads underneath cold water for just a moment. This makes the interior soft and absorbant but leaves the outside nice and crunchy.

Bread

Soak the bread in water, to make it soft. This is an essential step to ensure that the bread absorbs the flavors of the other ingredients

Chop tomatoes, sweet onions and cucumbers, Finally, add hand-broken fresh basil. Add extra virgin olive oil to mix everything together. Pile it all onto the softened crispbreads.

Method

You can use any ingredients you would use on Bruschetta, eg. Avocado, Tuna, anchovies, prosciutto, mozzarella etc