

Panzanella Salad



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 1/2 pounds ripe tomatoes, cut into bite-size chunks or wedges
- 2 teaspoons kosher salt
- 1 small day-old crusty bread, cut into 1-inch cubes (about 6 cups)
- At least 3 tablespoons extra virgin olive oil
- 1/2 large English cucumber, cut into 1-inch pieces
- 1/2 small red onion, sliced
- About 15 basil leaves, torn or sliced into ribbons
- 3 tablespoons red wine vinegar
- 2 cloves garlic, grated or minced
- 1 teaspoon Dijon mustard
- Kosher salt and freshly ground black pepper
- 1/2 cup extra virgin olive oil

Instructions

1. Place the tomatoes in a colander over a bowl. Season with the salt and toss to combine. Let them sit for 10-15 minutes.
2. Heat 2 tablespoons olive oil in a large skillet, over medium-low heat. Working in batches if necessary, add the [bread cubes](#) and cook, turning as they brown, until golden brown, about 10 minutes. You can add more olive oil as needed. Reserve.
3. Remove the colander with the tomatoes from bowl and reserve. To that bowl with the tomato juices, add the vinegar, garlic, mustard and a pinch of salt and pepper. Whisking constantly, slowly add the 1/2 cup olive oil to emulsify. Reserve.
4. In a large bowl, combine the salted tomatoes, cucumber, sliced onion and fried bread. Drizzle the vinaigrette, season with salt and pepper, and add the basil, tossing to combine.
5. Let it sit for at least 30 minutes before serving.