

Panzanella Salad

Presented by Chef Luca Paris

Host of "A Culinary Journey with Luca Paris"

Co Owner & Executive Chef

Luca's Mediterranean Café and The Market at Luca's



Ingredients

Italian Foccacia Bread	1 loaf	Cut into 1 inch thick slices
Extra Virgin Olive Oil	½ cup	split into two ¼ cups
Salt and Pepper	to taste	
Shallots	3 bulbs	minced
Baby Arugula	1 cup	
Balsamic vinegar	2 Tblsp	
Grape tomatoes	1 pint	cut in half
Basil Pesto	¼ cup	
Fresh Mozzarella	16 oz	cut into bite-size pieces

Sear:

Preheat a sauté pan with ¼ cup olive oil, you want the oil hot but not smoking. Once ready add the bread to the oil to and cook oven until golden, about 5 to 10 minutes; allow cooling slightly.

While the bread is searing, whisk together ¼ cup of olive oil and balsamic vinegar. Once the bread is ready, gently toss together in the bread, tomatoes, shallots, and basil pesto and mozzarella cheese. Season with salt and pepper

Garnish the plate with Roland balsamic glaze and serve.