

Panzanella Salad

Ingredients:

4 large red capsicum
4 slices sourdough bread
1/3 cup (80ml) extra virgin olive oil
1 clove garlic, peeled
250g cherry tomatoes, halved
100g pitted kalamata olives, halved
1/2 cup torn basil leaves
1 tablespoon balsamic vinegar*

Directions:

Step 1

Preheat a barbecue or char-grill over medium heat. Cook capsicum, turning, for 10-15 minutes or until skins blacken and blister. Set aside to cool.

Step 2

Brush bread with 1 tablespoon oil, then cook for 30 seconds each side or until lightly charred. Rub bread all over with peeled garlic clove. Tear into bite-sized pieces.

Step 3

Place in a large bowl.

Step 4

Peel capsicum over a bowl to save juice. Discard skins then cut capsicum in half, discarding seeds. Cut capsicum into 3cm pieces and add to bread pieces together with tomatoes, olives and basil. Season to taste with salt and pepper. Toss gently to combine.

Step 5

Whisk remaining oil, vinegar and capsicum juice together. Season to taste, then pour dressing over salad. Toss gently to combine. Serve.

THE COOKERY

by The Secret Jozi Chef

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