



Bread and Vegetable Salad with Anchovies

Panzanella (Adapted from The Classic Italian Cookbook by Marcella Hazan)

This salad was originally the poor man's dinner in parts of Tuscany and Rome. In the traditional version, two- or three-day-old bread is soaked in water, squeezed, and added to the salad in amounts proportioned to one's hunger. This procedure is quite successful with good, solid Tuscan country bread.

Servings: 4

Ingredients

- 1/2 clove garlic, peeled and chopped
- 4 flat anchovy fillets
- 1 T capers
- 1/2 t sea salt
- 5 T Gustare Leccino EV Olive Oil**
- 1 T Gustare Zinfandel Wine Vinegar**
- 1/4 sweet green, yellow, or red pepper, cored, seeded, and diced
- 1/2 recipe Fried Bread Squares (see next page)
- Freshly ground pepper
- 1/2 cucumber, peeled and diced into 1/2-inch cubes
- 1 medium, firm, meaty tomato, preferably peeled, and cut into 1/2-inch chunks
- 1/2 red onion, thinly sliced

Directions

Mash the garlic, anchovies, and capers to a pulp in a mortar or in a bowl. Put into a salad bowl. Add the salt, olive oil, vinegar, and sweet pepper and blend thoroughly with a fork. Add the fried bread squares, pepper, cucumber, tomato, and onion and toss thoroughly. Taste and correct for seasoning and chill for 30 minutes before serving.

See next page for Fried Bread Squares.

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Fried Bread Squares

Crostini di pane

Servings: 4

Ingredients

4 slices firm-bodied, good quality white bread

Gustare Leccino EV Olive Oil, enough to come 1/2 inch up the side of the pan

Directions

1. Cut away the crusts from the bread and cut the slices into 1/2-inch squares.
2. Choose a medium-sized skillet. Heat the oil in the skillet over moderately high heat. It should become hot enough so that the bread sizzles when it goes in. Test it first with one square. When the oil is hot, put in as much bread as will fit in a single layer. Turn the heat down, because bread will burn quickly if the oil gets too hot, move the squares around in the pan, and as soon as they turn a light-gold color transfer them with a slotted spoon or spatula to paper towels to drain. Finish all the squares, adjusting the heat as necessary so that the bread will brown lightly without burning.



Note: *Crostini can be prepared several hours ahead of time. After more than a day, however, they take on a stale, rancid taste.*

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