



Panzanella with burrata



Categoria
Saladas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Low





Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

 4 tbsp of Gallo Cider

 6 tbsp of Gallo Reserve

- 1 garlic clove
- 500gr of leftover Alentejo bread or traditional loaf bread
- 300gr mixed cherry tomatoes
- 200gr mixed tricolour bell peppers
- 1 red onion
- 2 burratas
- Fleur de sel, to taste
- Ground black pepper, to taste
- Basil, to taste

Method of preparation

1

Start by cutting the bread into medium-sized cubes, preferably leaving out the crust.

2

Sauté the chopped garlic clove in three tablespoons of olive oil.

3

Add the bread and let it cook until golden.

4

Then, cut the tomatoes into halves, the peppers into strips and place them in a bowl.

5

Add the onion, thinly sliced, the bread and season with vinegar, two tablespoons of olive oil, fleur de sel, pepper and basil leaves.

6

Place the mixture on a serving platter with the two burratas at the centre.

7

Finish by sprinkling a little more fleur de sel and pepper and drizzling the remaining olive oil over the burratas, and garnish with the basil.

Produtos utilizados



Cider
Daily Vinegar



Reserve
Extra Virgin Olive Oil



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www.galloportugal.com

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