



Panzanella with olives and mozzarella



Categoria
Vegetariano



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Reserve

- 75g of black table olives
- 1 crusty bread
- 1 tbsp of garlic powder
- Oregano, to taste
- 3 tomatoes
- 1 red onion
- 2 mozzarellas
- Basil, to taste
- Fleur de sel, to taste
- Pepper, to taste

Method of preparation

1

Cut the bread into cubes. Drizzle with Gallo Extra Virgin Olive Oil Reserve, sprinkle with garlic powder, and season with salt, pepper and oregano.

2

Heat a frying pan with more olive oil and sauté the bread cubes until golden. Remove and set aside.

3

Cut the tomatoes into cubes, the onion into thin half moons and tear the mozzarella.

4

Place the bread on a platter and spread the Gallo Black Table Olives, the tomato, the onion and the torn mozzarella on top.

5

Sprinkle with basil leaves and season with more olive oil, salt and pepper. Serve immediately.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



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