

SPICY PANZANELLA SALAD



USED BRESC PRODUCTS



Basil puree 450g



Peperoncini marinati
1000g



Red chilli puree 450g

INGREDIENTS

4

- 1 head baby romaine lettuce
- 20 g Bresc Red chilli puree
- 6 thick slices bread
- 40 g Bresc Peperoncini marinati
- 0.5 dl olive oil
- 5 g Bresc Andalusian garlic puree
- 300 g tuna in oil (tinned)
- 80 g anchovies
- 1 red onion
- 250 g mini tomatoes
- 250 g grilled vegetables
- 10 g basil
- 10 g Bresc Basil puree
- extra vergine olive oil
- Balsamic vinegar
- 100 g Pecorino cheese

PREPARATION METHOD

Heat the grill or barbecue. Mix the olive oil into the garlic puree, salt and pepper. Save a little oil for later. Spread the oil on the slices of bread and grill them until crisp. Once they have cooled, break them into coarse pieces. Heat the oven to 150 degrees. Cut the tomatoes in half and marinate them in the remainder of the oil. Dry the tomatoes for 20 to 30 minutes in the oven. Cut, wash and dry the lettuce. Mix the red chilli and basil puree into the oil that you saved and the vinegar. Season lightly. Drain the tuna and slice the red onion into rings. Assemble the salad with the vegetables, tomatoes and the tuna. Top it all off with the dressing, red onion Pecorino flakes and bread. Tear the basil and sprinkle it over the top.