Charred Capsicum Panzanella with Fior di Latte



Serves: 6
Prep Time: 20 mins
Cook Time: 25 mins

Ingredients

- 300 g Montefiore Fior di Latte, well drained
- 4 large red capsicums
- 350 g day-old ciabatta or rustic sourdough
- 200 g ripe cherry or small tomatoes, halved
- 1/2 small red onion, very thinly sliced
- 20 g capers, rinsed and drained
- 15 g fresh basil leaves
- 1 small garlic clove, halved
- 60 ml extra virgin olive oil, divided
- 25 ml red wine vinegar
- Sea salt
- Freshly cracked black pepper

Method

STEP 1

Heat the overhead grill/broiler to high. Grill the whole capsicums for 10-15 minutes, turning regularly, until the skins are blackened and blistered all over.

STEP 2

Transfer the hot capsicums to a bowl and cover for 10-15 minutes. Peel away the loosened skins and remove seeds. Do not rinse under water. Tear into broad strips.

STEP 3

Preheat oven to 200°C. Tear the bread into roughly 4 cm pieces. Toss with 20 ml olive oil and a pinch of salt, then bake for 8-10 minutes until crisp and golden outside but still slightly chewy inside.

STEP 4

Rub the warm bread very lightly with the cut garlic clove.

STEP 5

Combine capsicum, tomatoes, red onion and capers. Whisk the remaining 40 ml olive oil with 25 ml red wine vinegar, salt and pepper, then toss through the vegetables.

STEP 6

Shortly before plating, fold the toasted bread through the dressed capsicum mixture. Allow it to take up some dressing while retaining visible crisp edges.

STEP 7

Arrange the panzanella on a platter. Tear the Fior di Latte into generous pieces and position it over and through the salad after the vegetables are dressed.

STEP 8

Finish with basil and black pepper.