

# Happy Mouth<sup>®</sup>

*Our Search for Authentic  
Food Experiences at Home  
and Around the World.*

## **Panzanella (Tuscan Bread Salad)**

Serves 4

adapted from the several dozen but all very similar recipes on the web. [David Rocco](#) inspired me to try it after he prepared a version on [Dolce Vita](#).

### **Ingredients: Salad**

9-10 cups of day old rustic bread such as Italian crusty, cut into large cubes....1-2 inches  
1 pint cherry tomatoes, cut in half  
1/2 a large sweet onion, cut into thin slices  
1 cucumber, peeled, cut in half, then quarters, then chunks  
1 cup fresh basil, chiffonaded  
Parmesan for serving

### **Ingredients for Dressing:**

1/3 cup good quality olive oil  
3/4 tsp. Dijon mustard  
3 tbsp. red wine vinegar  
good pinch of Kosher salt  
1/4 tsp. fresh ground pepper



### **Method:**

1. Combine bread and half of the marinade, toss and let sit to marinate for 10 minutes.
2. Add the remaining marinade and other ingredients. Let sit at room temperature for 15 minutes. Serve with Parmesan cheese if desired. Salad does not keep so eat up!

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