



Tomato and Peach Panzanella

SERVES 4-6

In Italy no bread goes to waste. "Day-old" bread is commonly put into soups and salads to absorb all the flavors it comes into contact with. I prefer to grill or toast the bread before adding it to this summery salad, vibrant with ripe tomatoes and peaches. Many people don't think of eating peaches in Italy, but I've picked them from the trees in an orchard just outside Faenza to be used in this very salad. And of course, the peach bellini cocktail was invented at Harry's Bar in Venice. I use my favorite extra virgin olive oil from a farm in Puglia, and richly aged balsamic to make the dressing. What a perfect way to suffer through the hot summer months.

INGREDIENTS

1/2 loaf of Italian bread, such as ciabatta, crust removed

1/3 cup olive oil, plus more for drizzling over bread

Kosher salt

1 tablespoon balsamic vinegar

3 or 4 basil leaves, torn into small pieces

3 or 4 mint leaves, torn into small pieces

2 large heirloom tomatoes (or 1 cup of cherry tomatoes), cut into 1" chunks

3 large ripe peaches, pitted and cut into 1" chunks

PROCESS:

Preheat oven to 375 degrees. Tear the bread into 2" pieces and put on a baking sheet. Drizzle olive oil over the bread and sprinkle with kosher salt. Toss with your hands, and bake for 20-25 minutes, until toasted. Let cool while preparing salad.

In a bowl, whisk together the olive oil, balsamic vinegar, basil, mint, and 1/2 teaspoon salt. Add the tomatoes and peaches, gently stirring to coat the fruit. Stir in the toasted bread and serve right away.