



 **MAY 2014 CELLAR CLUB** 

PANZANELLA SALAD OF ROASTED ROMA TOMATO, BACON, AND FRESH MOZZARELLA WITH BASIL VINAIGRETTE

PAIRED WITH 2008 SANGIOVESE GROSSO, YIELD: 6 PORTIONS

INGREDIENTS:

1/4 CUP BUTTER
3 CLOVES GARLIC, MINCED
1 LOAF DAY OLD ITALIAN OR FRENCH BREAD, CUT INTO 1" CUBES
1 1/2 CUPS ROMA TOMATOES, ROASTED
1/2 EACH RED ONION, DICED
18 GREEN OLIVES, PITTED, CUT IN HALF
1 CUP BACON, WELL COOKED AND CRUMBLED
1 CUP BOCCANCINI MOZZARELLA CHEESE BALLS, CUT IN HALF
1 TEASPOON DIJON MUSTARD
1/4 CUP WHITE BALSAMIC VINEGAR
2 TABLESPOONS CAPERS, CHOPPED
1/4 CUP ITALIAN PARSLEY, CHOPPED
1/2 BUNCH FRESH BASIL, CHOPPED
1/2 CUP EXTRA VIRGIN OLIVE OIL
SALT AND PEPPER TO TASTE

METHOD:

1. Heat butter over medium heat, add 1 clove of minced garlic. When butter begins to foam (before it burns), add bread cubes, toss to coat with butter and toast the bread on all sides. Remove and allow to cool.
2. Combine tomato, red onion, olives, bacon and bocconcini in a large bowl.
3. Whisk to combine the remaining 2 cloves of garlic, Dijon mustard, vinegar, capers, parsley and basil. While whisking continuously, drizzle in the olive oil to create an emulsion.
4. Salt and pepper the salad and drizzle with the vinaigrette. Allow flavors to meld 5-10 minutes and do not refrigerate before serving.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

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