



## Panzanella with burrata



Categoria  
Saladas



Tempo de preparação  
Médio



Dificuldade  
Fácil



Custo  
Low



Com quem?  
With friends



Nº de pessoas  
4 pessoas

### Ingredientes

4 tbsp of Gallo Cider

6 tbsp of Gallo Reserve

- 1 garlic clove
- 500gr of leftover Alentejo bread or traditional loaf bread
- 300gr mixed cherry tomatoes
- 200gr mixed tricolour bell peppers
- 1 red onion
- 2 burratas
- Fleur de sel, to taste
- Ground black pepper, to taste
- Basil, to taste

### Method of preparation

1

Start by cutting the bread into medium-sized cubes, preferably leaving out the crust.

2

Sauté the chopped garlic clove in three tablespoons of olive oil.

3

Add the bread and let it cook until golden.

4

Then, cut the tomatoes into halves, the peppers into strips and place them in a bowl.

5

Add the onion, thinly sliced, the bread and season with vinegar, two tablespoons of olive oil, fleur de sel, pepper and basil leaves.

6

Place the mixture on a serving platter with the two burratas at the centre.

7

Finish by sprinkling a little more fleur de sel and pepper and drizzling the remaining olive oil over the burratas, and garnish with the basil.

*Produtos utilizados*



*Cider*  
Daily Vinegar



*Reserve*  
Extra Virgin Olive Oil



Mais receitas em  
[www.galloportugal.com](http://www.galloportugal.com)

© 2024 Todos os direitos reservados à Gallo Worldwide