

Panzanella with burrata, peaches and berries

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Ingredients

- Various tomatoes, different colors, sizes, as ripe as possible.
- A few days old ciabatta or similar bread, you won't eat it anymore, because it's not fresh anymore, but you don't throw it away either, because it's still good.
- Peaches, choose ripe but still firm, we will caramelize them in the pan, so they should not be fried.
- Fresh buratos.
- If you have and want to, you can additionally cut fresh cucumbers, radishes, the more colors and textures, the more interesting.
- For flavoring and decoration berries - blueberries, raspberries, strawberries and greens - fresh basil, mint leaves, fresh thyme.
- Good olive oil.
- Delicious maldon type salt, freshly ground black pepper.

Instructions

1. Wash the tomatoes well under running water and dry them. Cut into large pieces. Cut the cherry tomatoes in half.
2. Tear the ciabatta, if it is stronger - break it into smaller pieces.
3. Put the ciabatta in the bottom of the chosen dish, arrange the tomatoes on top, spread them nicely so that there are more varieties of tomatoes everywhere.
4. If you use fresh cucumbers and radishes, cut them and spread them over the tomatoes.
5. Cut the peaches in half, remove the pits, and divide them into several smaller slices, fry them in a well-heated pan. It is ideal if you have a pan with a wavy surface for frying steak. If you are preparing the salad at the same time as the grill is heated nearby, grill it. Especially for a few peaches, it's really not worth burning the grill. The peaches need to be lightly fried, just so that they are browned and caramelized easily. In no case should it be allowed to stretch, it should remain firm.
6. Arrange the peaches on top of the tomatoes.
7. Divide the burata into four parts with your hands and place on top of the salad.

8. Drizzle everything generously with delicious extra virgin olive oil, season with Maldon salt flakes.

9. It remained to decorate with berries and greens.

10. Decorated summer salad panzanella is ready, serve to the table. Let it look beautiful and decorate it. By the way, just as they are being prepared, the bread at the bottom of the dish absorbs the weight of the tomatoes, burata, and oil and softens, and the burata tastes better when heated. It would be good to eat no later than half an hour later, especially on a hot summer day, avoid leaving food in a sunny place for a long time.

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