

# Grilled Peach Panzanella



**Serves 4    Prep 15 mins**

**Cooking 5 mins**

**Easy**

## Ingredients

2 banana shallots, finely sliced into rings  
1 tbsp cider vinegar  
pinch of golden caster sugar  
2 firm peaches (halved, flat peaches are nice)  
2 tbsp olive oil  
pinch of fennel seeds  
squeeze of lemon  
1 slice day-old sourdough, torn into chunks  
handful salad leaves  
a few basil leaves

1. Quick-pickle the shallots in a bowl with the cider vinegar and sugar. De-stone and slice the peaches.
2. Put the peaches in a bowl and toss with 1/2 tbsp olive oil, fennel seeds and some seasoning. Heat the griddle pan over high heat and sear the peaches for 2 mins each side until they have char lines on them. Remove from the heat and allow to cool.
3. Pour the vinegar from the shallots into a bowl and whisk together with the remaining olive oil and some seasoning to make a dressing.
4. Put the peaches in a salad bowl or sharing platter with the lemon juice, shallots and bread, season and pour over the dressing. Add the salad leaves and basil and toss thoroughly with your hands to combine.