

# Heritage Tomato & Panritata Salad



**Serves 4**

**Prep 15 mins**

**Cooking 5 mins**

**Easy**

## Ingredients

1½ tbsp white wine vinegar

1½ tbsp mirin

500g heritage tomatoes, mixed

varieties cut into different size pieces

40ml extra-virgin olive oil

## Pangritata

100g of stale bread, torn into chunks

1 lemon, zested

1 thyme sprig, 4 tbsp olive oil

1. Put all of the pangritata ingredients, except the olive oil, in a food processor with a pinch of salt and blitz until it resembles fine breadcrumbs. Heat the olive oil in a frying pan and cook the mixture gently for 4 - 5 mins or until golden, then drain on kitchen paper.
2. Whisk together the vinegar and mirin, then add the tomatoes and lots of seasoning. Pile up on serving plates, drizzle with extra virgin olive oil and scatter with the pangritata.