

Panzanella Salad

(Serves 2)

For the Bread:

Half a loaf of Potato bread or Sourdough
½ c Garlic oil or good Olive oil
Salt
Pepper

Heat an oven to 350 F. Remove the crust of the bread and tear into bite sized pieces. Toss the bread in the garlic oil and season with salt and pepper. Lay out on a sheet tray in one even layer and toast in the oven until golden brown but still slightly chewy.

For the Lemon Vinaigrette:

1 c Fresh Squeezed Lemon Juice
2 c Olive Oil
1 c Canola Oil
2 tbsp. Honey
½ tbsp. Dijon Mustard
Salt

Combine lemon juice, honey, and Dijon and whisk together. Slowly whisk in the oil until the dressing comes together and emulsifies. Season with salt.

For the Salad:

1 c Tuscan Kale sliced into thin strips
1 c Frisee Lettuce
¼ c Watermelon Radish, slice into thin strips
1 c Pancetta, cut into strips and cooked until crispy
1 Poached Egg
3-4 tbsp. Lemon Vinaigrette
Salt
Pepper

Place the poached egg in the middle of a plate. Mix the ingredients together with the warm bread from the oven, salt, pepper, and dress with the lemon vinaigrette. Gently build the salad around the poached egg taking care not to pop the yolk. Serve warm.

