




 20 minutes

 2 people

Dressing:

2 tbsp balsamic vinegar,
1 tbsp red wine vinegar,
1 tbsp dijon mustard
1 garlic clove,
2 tbsp olive oil,
salt & pepper.

Salad:

4 Brioche Pasquier Brioche Rolls,
2 tbsp olive oil,
600g cherry tomatoes,
250g Mozzarella,
200g corn,
1 large avocado,
20 fresh basil leaves,
1 romain lettuce,
1 lemon.

#salad

#brioche

Panzanella Salad with Brioche Croutons

1. Preheat the oven to 180°C. Slice the brioche rolls and then half. Place on a baking tray and drizzle with olive oil and toss. Bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool.
2. Meanwhile, for the vinaigrette, whisk all the ingredients together. Add salt and pepper to taste. Leave dressing to chill in fridge until needed.
3. In a large bowl, mix the tomatoes, mozzarella, corn, and lettuce (optional). Add the toasted brioche pieces and the dressing to taste. Toss the salad and let rest for 20 minutes.
4. Right before serving, add chopped avocado, basil leaves, and any leftover dressing. Season the salad with salt, pepper and a drizzle of lemon juice.