

BBLT & Burrata Panzanella Salad



PORTIONS	PREPARATION	COOKING
10	3-4 hours	2 hours
SUGGESTED MOMENTS OF CONSUMPTION:		
BREAKFAST LUNCH BRUNCH SNACKS APPETIZERS		



RECIPE CREATED BY
Tina Wilson, Chef



List of ingredients



Pains Cuisinés Beet & onion bread roll 52806
Quantity: 4.5



Pains Cuisinés Spinach & turmeric bread roll 52808
Quantity: 4.5



Pains Cuisinés Sweet potato & curry bread roll 52810
Quantity: 4.5



Pains Cuisinés Olive, hazelnut & yuzu bread roll 52812
Quantity: 4.5

2	Butternut squashes - peeled and cut into 1/2-in cubes
2 oz	Olive oil
1 tsp	Herbs de Provence
0.25 oz	Granulated garlic
1/4 cup	Light brown sugar
2 oz	Butter, melted
8 oz	Double smoked bacon slab
1 cup	Extra virgin olive oil
1.2 cup	Apple cider vinegar
2	Shallots, diced
1 oz	Fresh tarragon
1 tbsp	Honey
2 tsp	Dried mustard powder
1 tsp	Sea salt
1/2 tsp	Ground white pepper
1.5 oz	Fresh arugula, roughly chopped
4 oz	Fresh burrata balls, drained
2	Heirloom tomatoes, diced

Preparation steps

STEP 1

Line a sheet pan with foil and spray with pan spray, then place the squash cubes in a single layer. Drizzle with 2 oz olive oil, herbs de provence, garlic, brown sugar and butter.

STEP 2

Roast in the oven for 20-25 min at 400°F until tender and the edges are browning. Set aside.

STEP 3

Cut the bacon slab into lardons and cook to a crisp state. Strain the fat and reserve for later use. Set the lardons aside.

STEP 4

Cut all 4 types of Pains Cuisinés breads into 1/2 inch cubes. Drizzle with melted bacon fat and sprinkle with sea salt.

STEP 5

Roast the bread in the oven for 8-12 min at 425°F till toasted and crispy.

STEP 6

To make the vinaigrette, blend the extra virgin olive oil, apple cider vinegar, shallots, tarragon, honey, mustard powder, sea salt and white pepper until well combined. Hold in the fridge until salad assembly.

STEP 7

In a large salad mixing bowl, toss the bread croutons in the vinaigrette. Add the squash, arugula and bacon lardons. Add more vinaigrette, to choice.

STEP 8

Arrange the salad on a plate, then place 2 -3 small amounts of chopped burrata on top of salad. Sprinkle with heirloom tomatoes and drizzle with more vinaigrette.

CHEF'S TIP

Change the butternut squash to grilled stone fruit and the tarragon vinaigrette to berry champagne vinaigrette for a summer edition