



Panzanella salad with Wild Appetite Matakana Bell Pepper Sauce

I just love this salad, so simple and so full of flavour, the bread soaks up the flavours of the olive oil, balsamic vinegar and our [Wild Appetite Matakana Bell Pepper Sauce](#) so well you will be amazed. Leave it overnight if you use old bread which is actually the best way or you can toast fresh bread and leave it for approximately 30 minutes.



Recipe by Executive Chef Kevin Bakeman

Ingredients

- 1 Loaf of Gourmet Bread Like a ciabatta or baguette, diced into large chunks and toasted
- 1 x 250ml bottle of [Wild Appetite Matakana Bell Pepper Sauce](#)
- 150ml Olive oil
- 150ml Balsamic vinegar
- 200g Cherry tomatoes
- 150g Olives
- 75g Capers
- ½ Red Onion, sliced
- 100g Herbs, Parsley or other like basil, chopped
- ½ Telegraph cucumber, de-seeded and sliced
- 1 Zest and Juice of Lemon
- Salt and pepper to taste

Method

In a bowl add the olive oil, vinegar, salt and pepper and the [Wild Appetite Matakana Bell Pepper Sauce](#) then combine well with the bread. Leave as long as possible to soak all the flavours. When almost ready to serve add the rest of the ingredients. Mix until the bread is well coated. Serve.