

PANZANELLA WITH PANCETTA, HARD BOILED EGGS, CHERRY TOMATOES AND FRIED SAGE

This fall-inspired version of a panzanella bread salad bursts with flavor; every bite offering up something new. The wonderfully flavorful pancetta, tart cherry tomatoes, earthy fried sage, and hard boiled eggs are tossed together with sage oil-toasted pieces of freshly baked bread and brightened up with a Chive Champagne Vinaigrette!

Ingredients.

1/4 cup extra virgin olive oil
1 lb. rustic white loaf from Pine Street Bakery, cut into bite size pieces
10-12 large fresh sage leaves
8 slices pancetta
6 hard boiled eggs, peeled and cut into eighths
1 pint cherry tomatoes, halved
kosher salt
freshly ground black pepper

Chive Champagne Vinaigrette

1/4 cup champagne vinegar
3/4 cup extra virgin olive oil
1 small garlic clove, very finely minced
1 1/2 teaspoon dijon mustard
1/4 cup very finely sliced chives
kosher salt
freshly ground black pepper

Directions.

In a small sauté pan, heat 1/4 cup extra virgin olive oil until shimmering. Gently place in a few leaves at a time and allow to fry for 10-15 seconds. You don't want them to brown! Remove using tongs and set on a paper towel to drain. Repeat with the remaining leaves. Set the leaves aside and save the oil.

Turn your oven on to broil. Carefully toss the bread with the sage-infused oil on a baking sheet. Broil on the middle rack, tossing once or twice, until some of the bread has started to toast and is lightly brown. The goal is to give the bread a bit of color and texture, not to completely toast it. Remove the bread from the oven and transfer it to a large bowl.

Using the same baking sheet, lay the pancetta slices out in a single layer. Place them in the oven, under the broiler, until they are crisp, flipping once. Remove from the oven and transfer to a paper towel to drain.

In a small bowl whisk together the champagne vinegar, garlic, chives, and dijon until combined. Then drizzle the oil in slowly while whisking. Season the dressing to taste with salt and pepper.

Break up the pancetta a little bit as you add it to the bowl with bread, then add in the tomatoes, sage leaves, and eggs. Toss together gently. Plate, drizzle with plenty of dressing, taste for salt and pepper, and serve immediately!

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