

Panzanella with garden herbs

Folk Detroit

Ingredients

1kg mixed tomatoes (heirloom beefsteak or Brandywine) cut into chunky bite-size pieces
½ Telegraph cucumber, cut into chunks
2 teaspoons (8g) kosher salt, plus more for seasoning
350g rustic sourdough bread, torn into cubes (about 6 cups)
150ml extra-virgin olive oil,
2 medium cloves garlic, minced (about 2 teaspoons)
2 tablespoons lemon juice
2 tablespoons preserved lemons (optional)
Freshly ground black pepper
1/2 cup packed mixed basil leaves, gently torn (Genovese and opal, if possible)
½ cup nasturtium leaves and flowers
4 tablespoons lemon thyme (optional)

For garnish

Flake salt
Fresh ground pepper
Olive oil
Creamy feta

Method

Place tomatoes in a **large** bowl set over a bowl and season with 2 teaspoons (8g) kosher salt. Toss to coat. Set aside at room temperature and allow to sit for approx. 15 minutes.

Preheat the oven to 350°F (180°C) and adjust the rack to center position. In a large bowl, toss bread cubes with 50ml olive oil, crushed garlic, a pinch of salt and pepper. Transfer to a rimmed baking sheet. Bake until crisp and slightly golden, about 15 minutes. Remove from the oven and allow to cool.

Combine the preserved lemon, juice, olive oil with the tomatoes and toss, don't be scared to give them a little squeeze to crush them slightly. Add the bread and combine, do not crush bread. Allow to sit for 5 minutes to soak up some of the juices. Add cucumber, herbs and nasturtium leaves and gently toss. Season with salt and pepper to taste, heap onto a platter and top with more herbs, nasturtium flowers, feta and a drizzle of olive oil. Add seasoning if desired.