



Tomato Panzanella

WINE PAIRING: Dry Rosé 2025



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Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.

Photo by Paul Brissman

Serves 6

1 $\frac{3}{4}$ lbs ripe medium tomatoes, thickly sliced or quartered	1 small shallot, finely chopped
$\frac{1}{2}$ lb cherry tomatoes, halved	1 garlic clove, minced
2 tsp kosher salt	2 $\frac{1}{2}$ Tbsp red wine vinegar
4 cups torn, bite-size pieces sourdough bread	$\frac{1}{2}$ cup pitted kalamata olives
$\frac{3}{4}$ cup olive oil, divided	3 small balls fresh mozzarella, preferably buffalo
	Handful small basil leaves

Preheat oven or air-fryer to 375°F.

Sprinkle tomatoes with salt and place in a colander set over a bowl. Set aside while toasting bread.

Toss bread with 3 Tbsp olive oil and toast on a sheet pan, stirring once or twice, until crisp and just golden on edges, about 20 minutes. Or, toast in the air-fryer, in batches, until golden, 5 to 7 minutes per batch. Cool to room temperature.

Reserving juices from tomatoes, mix tomatoes and bread on a large platter. Stir vinegar, shallot, and garlic into tomato juices and season with pepper. Whisk in the remaining olive oil and drizzle all over.

Top with the olives. Let stand about 10 minutes to allow flavors to blend. Just before serving, tear over the mozzarella and sprinkle over the basil.

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Hermann J. Wiemer
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