

# Summer Salad with Bocconcini, Tomatoes and Fried Bread

**Equipment:**

Sharp knife  
Chopping board  
Frypan/s  
Measuring cups and spoons  
Serving bowls  
Serving spoons

**Ingredients:**

10 small bocconcini  
15 tom thumb tomatoes  
200 g snow pea shoots or baby spinach  
2 baby cos lettuce, or similar  
1 medium sized brown onion  
½ a loaf of interesting bread, cut into 12 slices.  
6 tbsp. of olive oil  
Balsamic glaze

**What to do:**

1. Cut onion into thin wedges and place in frypan with 2 tbsp. of oil. On a gentle heat cook for 10 mins. Ensure the onions are gently stirred to prevent burning.
2. Remove onions, and in the same frypan fry slices of bread with olive oil. Create a nice brown surface on each side of the bread. Aim to have slightly oily looking bread. You may need to add more olive oil while cooking.
3. Allow bread and onion to cool down for 5 mins. You may decide to break the bread into pieces, so everyone gets a piece.
4. Break each bocconcini into 4 pieces using your hands.
5. Cut the tomatoes into small bite sized pieces.
6. Just before serving layer each ingredient on top of each other. Aim to end up with a mound of delicious looking salad. If you need to serve this on 4 tables, divide into 4 large bowls.
7. Drizzle balsamic glaze over the salad. Be generous with this glaze.
8. Place serving spoons in each bowl.