

## Grilled rockmelon panzanella salad

**Ingredients:** (Serves 4)

4 thick slices sourdough bread  
1 tablespoon olive oil, plus 2 tablespoons extra  
1 garlic clove, cut in half  
pinch of salt  
½ rockmelon, cut into thin wedges  
2 tablespoons capers, roughly chopped  
1 tablespoon red wine vinegar  
125g mozzarella ball, torn  
2 heirloom tomatoes, roughly cut into large pieces  
½ red onion, thinly sliced  
½ bunch of basil, leaves picked  
½ bunch of mint, leaves picked

**Method:**

1. Heat a griddle pan over medium-high heat. Drizzle bread with one tablespoon oil. Toast bread for 2-3 minutes each side or until lightly charred. Rub both sides with cut side of garlic. Tear into bite sized pieces and season with a pinch of salt.
2. Return griddle to medium-high heat. Cook rockmelon for 2-3 minutes each side or until charred.
3. Grate remaining garlic into a large bowl and stir through capers, red wine vinegar and remaining two tablespoons oil. Add mozzarella, tomatoes, red onion, basil, mint and sourdough. Toss to coat in dressing.
4. Divide panzanella salad between serving plates, then wedge in grilled rockmelon.