



## **TOMATO & BASIL BRUSCHETTA**



### **INGREDIENTS**

*For the tomato topping:*

3 ripe tomatoes - roughly chopped

1/2 red onion - chopped finely

8 basil leaves - torn

2 dessertspoons vegetable or olive oil

1 dessertspoon balsamic vinegar

pinch of salt

black pepper

*For the bread base:*

4 slices of ciabatta or French bread

1 garlic clove – peeled

1 teaspoon vegetable oil

### **EQUIPMENT**

chopping board, sharp knife, pastry brush

grater, dessertspoon, baking tray

**SERVES:** 2

**PREP TIME:** 10 minutes

**COOK TIME:** 10 minutes

**ALLERGENS:** sulphates,  
cereals containing gluten

### **METHOD**

- 1** Place the prepared tomato and onion in a mixing bowl. Add the torn basil (try not to chop the basil as it will go black and bitter) and mix everything together.
- 3** In a small bowl or cup, whisk together the oil, vinegar, salt and pepper. Once combined, pour over the vegetables, mix together and set aside to marinade at room temperature for 10-15 minutes.
- 4** For the base of the bruschetta - under a low to medium heat grill, lightly toast the bread on both sides. Then rub one side of the bread with the garlic clove then brush with a little oil and place back under the grill until the bread is golden brown.
- 5** Once the bread is cooked, transfer to a serving plates and spoon the tomato salad over the bread. Decorate with a basil leaf and serve immediately.