



TOMATO & BASIL BRUSCHETTA



INGREDIENTS

SERVES 6

- 1 sourdough loaf
- 2 garlic cloves
- 4-6 tomatoes
- 1 tsp salt
- 1 handful of basil
- 1 tbsp olive oil
- pepper to taste

FROM THE GARDEN

- Tomatoes
- Basil

EQUIPMENT

- Chopping boards
- Sharp knives
- Bread knife
- Measuring spoons
- Colander
- Large bowl
- Griddle pan
- Tongs
- Baking tray

TABLE PREPARATION

- Plates

INSTRUCTIONS

1. Chop the tomatoes, and tear the basil leaves into small pieces.
2. Toss tomatoes with the salt and allow to sit for 10 minutes in a colander, while you prepare the bread.
3. Toss the basil with the tomatoes.
4. Cut 1 cm thick oval slices from a sourdough or ciabatta loaf.
5. Toast the slices of bread on a ridged griddle or barbecue plate.
6. Rub the toasts very lightly with the cut clove of garlic.
7. Drizzle a few drops of extra-virgin olive oil over the toasts.
8. Top the bruschetta toasts with a big spoonful of the tomato mix.
9. Drizzle with olive oil and season with salt and pepper, then arrange on platters.