



Bruschetta

With origins dating back to 15th century Italy, this simple snack is a great way to capture the flavours of ripe summer tomatoes and fresh, garden basil. Assembled like an open sandwich, Bruschetta is essentially a diced tomato and basil mixture on rustic grilled bread.

Once you have mastered this quick and easy version, get creative with your own topping combinations. Toppings can be as humble or luxurious as you like, experiment with chopped herbs, char grilled vegetables and beautiful cheeses. The only rule – ingredients should be fresh and prepared with care

Ingredients

1 Italian style loaf (ciabatta bread or similar)

1 garlic clove, halved and peeled

6 ripe tomatoes

6-8 fresh basil leaves, halved

good quality extra virgin olive oil

freshly ground salt and pepper to taste

Method

Dice the tomatoes and combine in a bowl with the basil leaves and a splash of olive oil. Thickly slice the bread loaf and toast slices using a pan grill or barbecue.

Remove the bread from the heat and rub both sides of each slice with the garlic clove.

Lightly drizzle or brush each slice with extra virgin olive oil and top with tomato and basil mixture.

Season with freshly ground salt and pepper. Serve immediately.

Serves 6-8