

Bruschetta

Classical **Italian**¹ tomatoes and cheese on toast starter / snack.

Quantities are for 4.

Ingredients

4 slices brown bread ²
15 ml Zaytoun **FAIRTRADE** olive oil
2 cloves garlic
8 medium size tomatoes
200 gm mozzarella cheese
to taste **FAIRTRADE** freshly ground black pepper
24 or more fresh basil leaves
10 ml balsamic vinegar

Method

Notes

Use full flavour tomatoes, cherry tomatoes are fine, but up the quantity.

Home made bread has the best flavours.

(Greek) Feta cheese also works well.

Preparation

Wash and chop the basil for sprinkling.

Skin the garlic.

Chop the tomatoes fine.

Dice the cheese small (2 to 3 mm cubes).

Cooking

Pre-heat the oven to Gas Mark 3.

Drizzle olive oil on both sides of the slices of bread and pop them in the oven on a baking tray.

Bake for 10 minutes or until golden brown and crispy.

Meanwhile

Crush the garlic into a small saucepan and add a little olive oil and the balsamic vinegar.

Add the tomatoes and warm them through stirring frequently.

Season with salt and pepper to taste.

Assembly

Put the toasty bread onto serving plates and spoon out the tomato mixture.

Sprinkle on the chopped basil and the cubed cheese.

To serve

Serve warm or chilled.

Variation

Omit the cheese for a vegan dish.

¹<http://www.fairtradecookbook.org.uk/countries/italy.htm>

²http://www.fairtradecookbook.org.uk/recipes/brown_bread.htm