



Bruschetta



This is a very versatile dish. You can try lots of different toppings, such as marinated capsicum, goat's cheese, feta, chopped olives – the list is endless. You can't really go wrong experimenting, so have fun!

Ingredients

Serves 4

- 4 Roma tomatoes, diced
- 1 red onion, finely chopped
- 1 spring basil, finely shredded
- 2 garlic cloves, finely chopped
- Salt and pepper
- 1 loaf ciabatta or other crusty Italian-style bread
- Extra virgin olive oil and balsamic vinegar

Method:

Mix together the tomatoes, onion, basil, garlic, salt and pepper to taste in a bowl.

Cut 12 thick slices from the bread. Toast under a griller until golden brown. Cool, then top with the tomato mixture.

Drizzle lightly with olive oil and balsamic vinegar, and serve immediately.

