

Tomato and Basil Bruschetta

Season: Summer

Type: Side

Serves: 38 tastings

From the garden: Tomato, basil, garlic & onion



Equipment:	Ingredients:
Medium bowl x 1 Wooden spoon x 1 Colander x 1 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 2 Baking paper Serving plate x 5	8 tomatoes (chopped & drained) 2 cloves garlic (finely chopped) ½ onion (finely chopped) 20 basil leaves (finely chopped) 1 tablespoon olive oil 1 tablespoon balsamic vinegar 1 teaspoon sugar ½ teaspoon salt 10 grinds of pepper 1 French baguette (cut into 38 slices, 1cm thick) Extra olive oil for drizzling on baguette

What to do:

1. Heat oven to 200C.
 2. Prepare all of the ingredients based on the instructions in the ingredients list.
 3. In a medium bowl, toss together all the ingredients except bread. Set aside.
 4. Place slices of bread in one layer on the lined baking trays and drizzle with some olive oil.
 5. Bake in the oven for 10 minutes or until toasted.
- Tip: Put the bread in the oven before you finish preparing the tomato mixture to save time.*
6. Top each slice of toasted bread with a tablespoon of tomato mixture.
 7. Serve into 5 serving plates.