



BRUSCHETTA

Season:	Summer
From the garden:	tomato, basil, garlic, spring onion
Type:	starter
Difficulty:	easy

Equipment

- Chopping boards
- Chopping knives
- Mixing bowl

Ingredients

- 2kg fresh tomatoes – any kind
- 1 handful of basil
- 4 spring onions
- Salt and pepper
- 2-3 loaves of bread
- 6 garlic cloves
- Olive oil for drizzling

Method

1. Wash and dice tomatoes (cut into small square pieces)
2. Wash, dry and tear basil leaves into pieces.
3. Wash spring onion, slice off and discard the base and green tops. Finely slice.
4. Gently mix tomato, basil, spring onion with a drizzle of olive oil, salt and pepper in a bowl. Check the taste and add more salt/pepper if needed. Leave for flavours to mix.
5. Toast or grill the slices of bread, then cut in half if they are large. Peel a clove of garlic and rub it lightly over the warm toasted bread.
6. Pile tomato mixture on top of bread just before you are ready to serve it, not too early or the bread will get soggy.

Notes:

- *“Bruschetta” (pronounced brew-sketta) comes from Italy and describes bread toasted over coals with oils and other toppings.*
- *You can add your favourite herbs, meats, sauces or cheeses as toppings.*