

Bruschetta

Ingredients

Half a baguette, cut into 8 slices
Oil
100g Cherry Tomatoes, quartered
1 Small Red Onion, finely chopped
Small Garlic Clove, crushed
Few Sprigs Fresh Basil, chopped
Salt and Pepper
Drizzle Balsamic Vinegar (optional)
Few Shavings of Parmesan Cheese

Equipment

Baking Tray



Serves: 4
Prep Time: 10 minutes
Cook Time: 10 minutes

Method

1. Preheat the oven to 200°C/ 400°F / Gas 6.
2. Lay the slices of bread on a baking sheet and drizzle with oil. Bake the bread for about 10 minutes, or until crispy and golden.
3. Meanwhile, mix together the chopped tomatoes, onion, garlic, chopped basil, salt and pepper and vinegar, if using.
4. Remove the crispy bread from the oven and top with the tomato mixture.
5. Sprinkle with Parmesan and drizzle over a little extra balsamic vinegar, if using, to serve.

Top Tips

Use up any left-over bread for this recipe, brown or white, sliced loaf or rolls.

Flavour the oil with a garlic clove, herbs or chilli.

Grate over any left over hard cheese, such as Cheddar or Emmenthal.



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