Italian Bruschetta



Ingredients list

- Salt and pepper (we provide)
- 1 large Tomato
- Basil (fresh is best!)
- 1 tbsp Balsamic vinegar
- 1 tbsp Olive Oil
- 1 Garlic Clove
- ¼ French Baguette
- 20g Salted butter

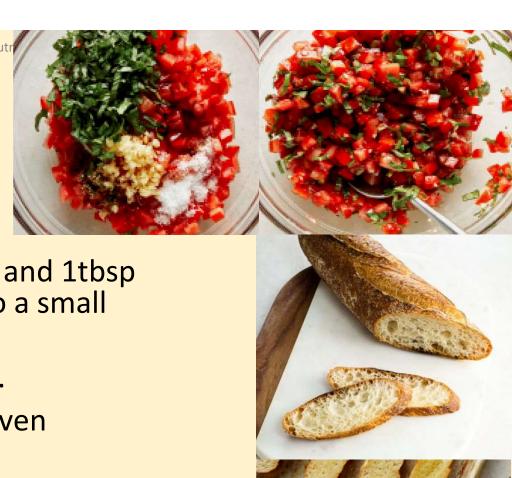


Equipment list

- Sharp Knife
- Chopping Board
- Baking tray
- Baking Parchment
- Baking Brush
- Small Plastic Bowl
- Metal Spoon

Method

- 1. Preheat oven to 180°C.
- 2. Combine diced tomato, basil, garlic, salt and 1tbsp balsamic vinegar and 1 tbsp olive oil into a small plastic bowl.
- 3. Set aside and allow mixture to marinate.
- 4. Slice the baguette at an angle creating even thickness slices
- 5. Place in the microwave your butter until melted.
- Brush each baguette slice with the melted butter on both sides. (if you have spare garlic, rub the clove over each side of the sliced baguette for additional flavour)





Method

- 7. Bake bruschetta for 4 minutes or until golden brown.
- 8. Flip, lightly season with salt and pepper and continue to bake for an additional 4 minutes.
- 9. Top each piece of bruschetta with a 2 spoons of the tomato mixture

