

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.
6. 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

