

## SUMMER BRUSCHETTA

INGREDIENTS:

- 1 or 2 slices sourdough bread
- Approx. 12 cherry tomatoes, quartered
- 2 tbsp basil oil or really good olive oil
- 1 clove garlic
- Few basil leaves, shredded
- Few drops of balsamic vinegar
- Sea salt and ground black pepper

NOTES:

Don't feel constrained to use basil, a pinch of dried or fresh oregano will also work.

Total time:

20 mins

Servings:

1 to 2

DIRECTIONS:

In a bowl mix the diced tomatoes with the oil, the shredded leaves, vinegar and a pinch of salt and pepper.

Place your bread on the barbecue grill or a griddle pan and toast until coloured on either side.

Rub the garlic clove over the toasted bread just to impart the flavour and then discard.

Tilt your tomato bowl and with a spoon, take some of the juices which will have developed at the bottom and drizzle over the toasted sourdough.

Pile the rest of the tomatoes onto the bruschetta and garnish with a few fresh basil leaves.