



Tomato Bruschetta

INGREDIENTS

- 360g truss tomatoes (medium size - 4 tomatoes)
- 80g sourdough bread (four slices)
- 30g Spanish onion (finely diced)
- 5g garlic
- 30ml olive oil
- Good pinch salt
- Pepper

Basil Oil

- 25g basil leaves
- 30g olive oil



Serves: 2



Prep Time: 15 min



Cooking Time: 10 min

METHOD

1. Place basil leaves and oil in a blender and blitz until fine puree (place oil in freezer before blending to keep vibrant green colour).
2. Finely dice the Spanish onion and season with salt. Mix well and set aside.
3. Deseed the tomatoes and finely dice the flesh. Place into a mixing bowl, along with grated or minced garlic. Season with salt, pepper and drizzle with olive oil.
4. Mix until well combined and set aside.
5. Rinse diced onion under cold water, to remove excess salt and strain well. Add to the tomato mix.
6. Slice bread, drizzle with olive oil and char grill or toast.
7. Drizzle basil oil over the top of the tomato mix and gently mix together.
8. Spoon mix on top of toasted bread and enjoy.



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