



**save a CRUST**

# Bruschetta



## Ingredients

- 8 slices crusty, stale bread (like ciabatta)
- 450g cherry tomatoes
- 1 large garlic clove, minced
- 2 teaspoons olive oil, plus more for brushing and drizzling
- 1 teaspoon balsamic vinegar
- 225g sliced mozzarella
- A handful of chopped basil
- Salt and freshly cracked black pepper, to taste

## Method

- 1) Preheat oven to 180 degrees
- 2) Slice bread and place on a baking sheet. Brush the top of each slice generously with olive oil. Bake for 10 minutes and remove from oven (but maintain oven temperature).
- 3) Meanwhile, in a medium bowl, toss tomatoes, garlic, olive oil and balsamic vinegar together until evenly coated.
- 4) Once bread slices are warmed, top each with sliced mozzarella and tomatoes. Return bread to the oven for 6–8 minutes to warm and soften tomatoes and mozzarella.
- 5) Remove from oven and drizzle each slice with a little olive oil. Sprinkle with chopped basil, salt and pepper. Serve warm.

Top tip: You can really have fun with toppings! For example, broad bean hummus, smashed avocado or smoked salmon and cream cheese work well.