

Bruschetta with Tomato and Basil

Makes approx. 16 slices.

Equipment:

Sharp knife
Chopping board
Cooking pot
2 bowls
Pastry brush
Baking trays

Ingredients:

6 or 7 ripe plum tomatoes
2 cloves garlic, minced
1 tbsp extra virgin olive oil
1 teaspoon balsamic vinegar
6-8 fresh basil leaves, chopped.
Salt and freshly ground black pepper to taste
1 baguette French bread or similar Italian bread
1/4 cup olive oil

What to do:

1. Preheat your oven grill at 200°C
2. Prepare the tomatoes first. Parboil the tomatoes for one minute in boiling water. Drain. Using a sharp small knife, remove the skins of the tomatoes. Once the tomatoes are peeled, cut them in halves or quarters and remove the seeds and juice from their centres. Also cut out and discard the stem area.
3. Chop up the tomatoes finely. Put tomatoes, garlic, 1 tbsp extra virgin olive oil, vinegar in a bowl and mix. Add the chopped basil. Add salt and pepper to taste.
4. Slice the baguette on a diagonal -about 1 cm thick slices. Coat one side of each slice with olive oil using a pastry brush. Place on a cooking sheet, olive oil side down. You will want to toast them in the top rack in your oven, so you may need to do these in batches depending on the size of your oven. Once the oven has reached 200°C, place a tray of bread slices in the oven on the top rack. Toast for 5-6 minutes, until the bread just begins to turn golden brown. Keep an eye on the bread to prevent it burning.
5. Just before serving place the tomato and basil mixture on the baguettes. Serve and enjoy!