

## Bruschetta with Tomato and Basil

<b>Equipment:</b> Sharp knife Chopping board Cooking pot 2 bowls Pastry brush Baking trays	<b>Ingredients:</b> 6 or 7 ripe plum tomatoes 2 cloves garlic, minced 1 tbsp extra virgin olive oil 1 tsp balsamic vinegar 15-20 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
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### What to do:

1. Preheat your oven grill at 200°C
2. 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.
3. 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.
4. Just before serving place the tomato and basil mixture on the baguettes (olive oil side up). Serve and enjoy!