

Bruschetta

Ingredients:

½ French stick/baguette
2 tomatoes
1 clove of garlic
3 tbsp olive oil
1 tsp mixed herbs
Black pepper

Method:

1. Bring large pan of water to boil.
2. Finely chop the garlic.
3. In a small bowl mix olive oil with dried herbs and pepper.
4. Cut the baguette into 6 slices.
5. Brush oil mixture onto both sides of each slice of bread.
6. Leave bread on the baking tray to allow the oil to sink in.
7. Prepare and core the tomatoes place into boiling water until skin begins to peel off.
8. Remove tomatoes and place into a bowl of really cold water
9. Peel tomatoes
10. Place the tomatoes into the bowl along with 1 tbsp of oil.
11. Finely chop garlic, vinegar, sugar and chopped basil to the bowl.
12. Put the tomatoes onto each piece of bread and cook in oven to gas mark 6 / 200°C for 5- 10 mins.
13. Serve