


Tomato Bruschetta (Veg Power)

Ingredients:	10 Portions	50 Portions	100 Portions	V.1
Thaw & serve Baguette	2	10	20	
Olive oil	As needed	As needed	As needed	
Mixed herbs	15g	75g	150g	
Plum tomatoes	500g	2.5kg	5kg	
Garlic cloves	3	15	30	
Basil	30g	150g	300g	
Salt	To taste	To taste	To taste	
Pepper	To taste	To taste	To taste	

Key Points:

- Plum tomatoes are the best to use for this recipe as they are long so are easier to dice.
- It is important not to over cook the toast as they will become hard and difficult to eat.

Method:

1. Slice the baguettes horizontally and lay on a roasting tray.
2. Mix the mixed herbs with olive oil and brush over the sliced bread.
3. Bake them in the oven for 10 minutes.
4. Finely dice the plum tomatoes and add to a mixing bowl.
5. Finely dice cloves of garlic and add to the mixing bowl of tomatoes.
6. Pick the basil leaves from the stems and pile up the leaves on top of each other on a chopping board.
7. Roll the basil leaves up and slice into thin ribbons
8. Add to the diced tomatoes and garlic along with some olive oil, salt and pepper.
9. Place two pieces of toasted bread on the plate and spoon the mixture over the top. Serve immediately.

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...