Tomato Bruschetta (Veg Power)

Ingredient	10 Portions	50 Portions	100 Portions
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.
10. Sprinkle with dried basil
11. Cook at 200˚C for 10 minutes or until the cheese is golden and bubbling

Allergens Wheat