Tomato and Basil Bruschetta

Equipment
- Chopping Board
- Knife
- Scissors
- Bowl
- Pastry Brush

What to do

For the tomato and basil topping:
1. Wash tomatoes and cut into ½ cm dice.
2. Finely dice onion.
3. Cut basil into thin strips using scissors.
4. Place tomatoes, onion and basil into a bowl with salt, pepper and olive oil.
5. Set aside and allow the flavours to infuse.

For the bruschetta:
1. Pour oil into a small bowl and using the pastry brush lightly paint the bread with oil on both sides.
2. Place bread pieces on a baking tray & toast lightly in the oven.
3. Cut garlic cloves in half.
4. Once the bruschetta is cool enough to handle, rub garlic cloves over the bruschetta.

To assemble:
1. Spread a spoonful of topping on to each bruschetta slice and serve, 10 per serving platter.

Ingredients
- 4 ripe tomatoes or 1 cup cherry tomatoes
- 1 small Spanish onion
- 10 Basil leaves
- splash of Olive Oil
- Salt
- Pepper
- 1 French stick sliced into 1 cm thick rounds
- 4 cloves garlic halved

From the Garden
- Basil, Tomatoes, Onion, Garlic