Bruschetta

Season: Summer
Difficulty: Easy

Fresh from the garden: Tomatoes, Basil leaves, Garlic

Equipment:
Griller
Mixing bowl
Garlic crusher

Ingredients:
Tomatoes, chopped
2 Tablespoons olive oil
Basil Leaves, torn
¼ red onion, finely chopped
Olive oil spray
1 French stick, sliced
1 garlic clove
Salt and pepper

What to do:

In a bowl mix the chopped tomatoes, basil leaves, red onion and olive oil.

Season with salt and pepper and mix well.

Slice your bread stick into 1cm slices.

Spray one side of the slices with olive oil spray.

Grill both sides of the bread until golden brown.

Remove bread from the grill and while still warm use a cut garlic clove and rub on the oiled side of the bread.

Top each slice with a teaspoon of the tomato mix.

Place slices on a platter and serve.