



Bruschetta



Ingredients:

- 8-10 tomatoes
- $\frac{1}{2}$ an onion
- 4 cloves of garlic
- Olive oil, salt, pepper and fresh basil
- Baguette style bread

Equipment:

- Bread knife
- Knife for chopping
- Mixing bowl
- Pastry brush
- Garlic crusher

Instructions

1. Chop/dice the tomatoes and onion as small as possible with a knife. Make sure to be careful!
2. Mix the chopped tomatoes and onion together in a mixing bowl. (If you would prefer the onion to not be raw, you could gently fry these in olive oil and garlic before mixing.)
3. Crush the garlic and add to the mixture.
4. Chop the fresh basil into small pieces and add to the mixture.
5. Slice the bread into thin slices and gently toast in either a toaster or under the grill.
6. Once the bread has toasted, lightly brush each side with olive oil using a pastry brush.
7. Using a peeled and halved garlic clove, rub the garlic on the toast.
8. Finally, pile your tomato and onion mixture on top of the garlic toast. Serve with fresh basil if fancied.

Variations

- Why not try adding grated cheese or jalapeños for a different flavour?