



Bruschetta, my way!

NIBBLEDISH CONTRIBUTOR

Ingredients

- Best baggett or bread you can get your hands on / slice into halves or thick slices. - Sun ripped tomatoes or cherry tomatoes / chopped - Basil - Sundried tomato paste - Parmesan cheese / thinly sliced or grated - Clove of garlic / peeled - Good quality extra virgin olive oil - Balsamic vinegar - Salt n' Pepper

Instructions

I kinda just threw this together for dinner the other day to go with some soup, when I had some lovely baggett left over from lunch. It turned out to be so delicious I thought I will share it with everyone here. :) 1. Lightly toast your bread under the grill till it goes light brown round the edges. 2. Halve the clove of garlic and lightly smear it over the bread. Spread a thin layer of the sundried tomato paste over the bread, then sprinkle or lay your cheese in another thin layer on top. Put the bread back under the grill. 3. Mix your chopped tomatoes with torn up basil leaves and season. 4. Take the bread out of the oven once the cheese has completely melted and gone slightly brown, then top with the tomato mixture. 5. Drizzle some extra virgin olive oil over your wonderful creation, and a tiny dash of balsamic vinegar. ENJOY!