



Fakie bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 ripe plum tomatoes, diced and drained
- A handful of basil leaves, thinly sliced
- 1 clove garlic, finely minced
- Half a lemon
- Salt, pepper to taste
- Extra virgin olive oil
- A loaf of whole-grain/brown bread

Instructions

It's fakie bruschetta because I don't toast the bread, or cook the tomatoes. Italian tomatoes are the best* and so full of flavour that I like to eat it raw :)

- In a bowl, toss together the drained tomatoes, basil leaves, and sprinkle with salt and pepper.
 - Sauté the garlic in a little olive oil for a couple of minutes, just enough for it to soften and become aromatic. Pour onto the tomatoes.
 - Squeeze the lemon over it, and mix well.
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- Serve over thick slices of bread or as a refreshing side garnish to burgers and other meat dishes.

*compared to, oh, the other 6 countries I've lived in...