



My one steady Pomodoro Bruschetta recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

4 ripe **Roma Tomatoes** or any **Vine-Ripen Tomatoes**, diced
8 slices of freshly baked **Baugette** or **Ciabatta**
3 cloves of **Garlic**, peeled, finely chop 2 cloves
1 cup **Rocket Leaves**
1 **Thyme** Sprig
1 Tbsp **Balsamic Vinegar**
Tuscan EVOO or any other high quality fruity EVOO
shaved **Italian Parmesan**
Fleur de Sel or any **Flaky Sea Salt**
Freshly Cracked Black Pepper

Instructions

- Mix tomatoes, 1 Tbsp EVOO, thyme sprig, chopped garlic and pepper in a bowl and let it marinate for 15 mins. Stir occasionally.
 - Lightly brush all sides of bread with EVOO and grill until golden brown. Remove from grill and rub all sides with the whole garlic clove.
 - Remove thyme sprig from tomato mixture and serve on top of bread.
 - Sprinkle salt, scatter Parmesan and Rockets. Drizzle a little EVOO and balsamic vinegar. Serve.
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