



Baby's Bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

Bruschetta Recipe-(serves as appetizer for 7-9 people)

- 6 Ripened, chopped, medium sized tomatoes (preferably plum because they have less seeds and water)
- 1 medium sized red (Spanish) onion- finely diced
- 3 or 4 finely chopped cloves of garlic
- 5 or 6 fresh basil leaves finely chopped
- the juice of half of a lemon
- a small dash of dried Oregano
- a small dash of balsamic vinegar(not much really)
- olive oil, sea salt and cracked pepper to taste
- grated cheese of your choice(romano/parmigiano/mozzarella or of course white cheddar)
- one baguette(multigrain works nicely)

Instructions

Method

- * Make the bruschetta mixture one day before the event and let it sit in the fridge overnight to absorb all the flavours(be aware your fridge will smell entirely like the tomatoes and garlic ;)
- * I find it works best to slice the baguette on an angle to create more space. Put the broiler on the oven on to toast the bread. Line them up on a baking sheet and make a small mixture of chopped garlic and olive oil to lightly spread on the slices of baguette, then place into the oven.
- * Once Half toasted remove bread and place bruschetta mixture on top (after draining off the majority of fluid). Then sprinkle the grated cheese on top and place back into

the oven to broil/toast to your desired effect. ~ Please note that if you prefer to not have your cheese melted you can skip this step and just toast the bread fully, add the mixture and cheese and serve.

* Once melted, remove and place directly on a serving platter and let rest for one minute while adding fresh chopped basil for garnish, and ENJOY!