



Botanic Cottage Community Cook Club Early June 2021

A summery lunch

Best bruschetta

This is a simple recipe that really showcases summer tomatoes. Don't attempt to make it in winter, it will taste of nothing. Any tomatoes will work, use a variety if available and make sure they are ripe and at room temperature.



Ingredients

250g tomatoes
2 tbsp extra virgin olive oil
1 tsp balsamic vinegar
2 tbsp fresh oregano or basil
Sea salt and freshly ground black pepper
1 garlic clove
2 large slices of focaccia or sourdough, or 2 ciabatta rolls

You will need a chopping board and knife and a bowl.

Serves 2

Method

1. Start by preparing the tomatoes. Wash the tomatoes, remove any stalks and then roughly chop into fairly small pieces.
2. Put the tomatoes in a bowl along with 1 tbsp extra virgin olive oil, 1 tsp balsamic vinegar, a generous pinch of salt and some freshly ground black pepper. Stir and put to one side.
3. If using oregano remove the stalks and then chop half of the leaves and add to the tomatoes (the rest will be to garnish). If using basil, chop the stalks and add them all to the tomatoes along with half the leaves.
4. Peel the garlic clove.
5. Slice your bread and the toast under the grill (or in a toaster if you don't have a grill)
6. When gently golden, remove and rub the garlic clove all over one side of the bread. The rough surface of the toast will 'grate' the garlic a little and give a gentle garlicky warmth to the bruschetta.
7. Top the garlicky toasts with generous spoonfuls of the tomatoes. Garnish with the remaining herbs and drizzle 1 tbsp extra virgin olive oil over the top.
8. Serve immediately - with a napkin!