

Classic Bruschetta with Tomatoes and Basil

*adapted from Waisman, Mary Sue:
"Flavour First: delicious food to bring the
family back to the table". Centax Books,
Regina, 2007.*

8	ripe tomatoes, coarsely chopped (seeds removed if very juicy)	
175 mL (¾ cup)	coarsely chopped fresh basil	
15 mL (1 tbsp)	finely minced fresh garlic	
15 mL (1 tbsp)	dried oregano	
15 mL (1 tbsp)	balsamic vinegar	
30-45 mL (2-3 tbsp)	extra virgin olive oil	
	salt and freshly ground black pepper	
10-12	shaved slices of Parmesan cheese (optional)	



Bruschetta:

1 loaf	ciabatta bread, cut into 10-12 slices
4	fresh garlic cloves, split in half
about 15 mL (1 tbsp)	olive oil

In a large mixing bowl, place tomatoes, basil, 15 mL (1 tbsp) fresh garlic, oregano, balsamic vinegar, and 15 mL (1 tbsp) olive oil. Stir well to combine. Season with salt and pepper.

For bruschetta:

Preheat oven to 200°C (400°F). Place bread slices on a baking sheet and toast each side lightly. Remove from the oven. Rub each piece of bread with half a clove of fresh garlic and brush lightly with olive oil.

To serve:

Place about 30 mL (2 tbsp) tomato mixture on bruschetta. Top with Parmesan cheese (if using) and serve.

10-12 appetizer servings