

Bruschetta with Tomato and Basil Topping



🕒 Prep: 10 minutes

🕒 Cook: 5 minutes



Serves: 10 slices

Recipe info

Ingredients

1 small red onion
3 small tomatoes
Handful fresh basil
1 tbsp olive oil
1 small French bread stick

Equipment

Chopping board
Sharp knife
Small mixing bowl
Measuring spoons
Mixing spoons
Oven gloves
Serving plate

Description

An Italian starter which is brimming with flavour and colour.

Method / What to do

1. Peel and finely chop the onion. Wash and dice the tomatoes.
2. Wash and chop the basil.
3. To make the topping, combine the tomatoes, onion and oil in a small bowl and mix.
4. Cut the ends off the bread stick.
5. Cut the bread into 1 cm thick slices.
6. Grill the bread slices on both sides until browned lightly, then put on a plate.
5. Put 1 – 2 teaspoons of the topping on each slice of toast.
6. Finish with a light sprinkle of fresh basil on the top.