



### **Tomato and Basil Bruschetta**

#### **Ingredients**

1 ciabatta loaf, cut in 12 thin slices  
1 clove garlic, peeled and rubbed in a little salt  
6 tblsp extra virgin olive oil:  
6 red, ripe plum tomatoes  
torn basil leaves  
extra virgin olive oil  
salt  
black pepper

#### **Makes 12**

#### **Method:**

1. Place the tomatoes in a bowl, pour boiling water over them and leave for exactly 1 minute before draining them and slipping off the skins then chop them finely.
2. Pre-heat the grill and when it's really hot, place the slices of bread . on the diagonal . and grill them for about 1 minute on each side, until they're golden and crisp.
3. Then, as they are ready, take a sharp knife and quickly make about 3 little slashes across each one, rub the garlic in and drizzle about half a tblsp of olive oil over each one.
4. When the bruschetta are made, top with the tomatoes and basil leaves, season with salt and black pepper.
5. Add a drizzle of olive oil over the bruschettas before serving.

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