



Bruschetta with Sun Blush Tomatoes and Goat's Cheese

MAKES:4-6

PREPARATION TIME:10 minutes

COOK TIME:none

INGREDIENTS:

- 12 thick slices French bread
- 8 tbsp Filippo Berio Extra Virgin Olive Oil
- 1 clove fresh garlic, halved
- 75g soft goats cheese
- 125g sun blush tomatoes
- 8-10 fresh basil leaves, thinly sliced

METHOD:

Brush the bread on both sides with 6 tbsp of olive oil. Place on a baking sheet and bake at 200C/400F/Gas 6 for 5 minutes or until golden and crisp. Cool slightly.

Rub one side of the bread with the cut garlic then spread a little goats cheese over each. Top with 2 sun blush tomatoes and a little heap of basil leaves. Drizzle the remaining oil over the bruschetta and serve.

Cook it with: Hot Chilli Flavoured

