



BIG SNACK BRUSCHETTA

Each slice of ciabatta serves one person.

INGREDIENTS

- 1 slice of ciabatta or French bread
- 1 garlic clove - sliced in half
- 1 dessertspoon olive oil
- 1 or 2 tomatoes - finely chopped
- 25g cheese - finely grated
- a little fresh basil to garnish (optional)

Choose from one or two of the ingredients below to add to the tomato topping:

- 1 tablespoon green or red pepper - finely chopped
- 1 tablespoon canned sweetcorn
- 1 tablespoon cooked ham - finely chopped
- 1 tablespoon pitted olives - sliced
- 1 spring onion - trimmed and finely chopped

HOW TO MAKE IT

1. Lightly toast the bread on both sides. Rub both sides of the bread with the garlic clove halves and then place the slices of bread on the baking tray.

2. Heat the oven to 200°C/Gas 6.

3. With a teaspoon, drizzle a little olive oil on to the bread.

4. Arrange the chopped tomato and one or two of the optional ingredients on top of the bread. Sprinkle with cheese.

EQUIPMENT

- chopping board
- bread knife
- sharp knife
- grater
- tablespoon
- teaspoon
- baking tray

5. Bake in the oven for 5 - 10 minutes until the Bruschetta is hot and the cheese is bubbling. Garnish with torn basil leaves and serve warm.