



# TOMATO AND MOZZARELLA BRUSCHETTA

**Serves**

8-10

**Prep**

15-20 min

## Method

De-seed the tomatoes

Peel and remove the core of the onion

Add the onion to the bowl and chop lightly

Add the tomatoes and basil and chop lightly

Add the vinegar, oil and seasoning to taste

Spoon the mix onto the ciabattas and tear/ crumble a little cheese on top

Rip some basil leaves on top and serve

## Ingredients

8 - 10 ciabatta slices, cut approx. 1cm thick, rubbed with garlic and olive oil, seasoned and grilled

8 ripe vine tomatoes

1/2 red onion

10 leaves of fresh basil

20ml sherry vinegar

30ml good quality olive oil

Buffalo mozzarella cheese, goats' cheese or feta cheese

Sea salt to taste

Cracked black pepper to taste