

Tomato Bruschetta

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Makes 10 small servings

Ingredients

- 1 x loaf of ciabatta or round cottage style loaf
- Large bunch of fresh basil
- 500g ripe tomatoes
- 1 tablespoon extra virgin olive oil
- 1 clove of garlic
- 2 tablespoons balsamic vinegar
- Pinch of salt and pepper

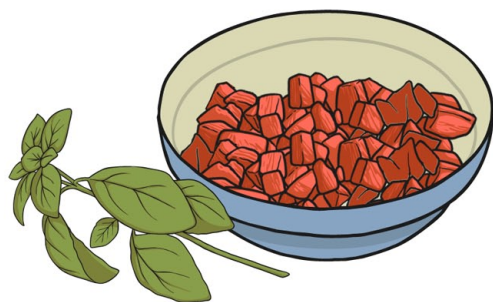
Equipment

- Weighing scales
- Chopping board
- Safe Knife
- Mixing bowl
- Toaster
- Measuring Spoons
- Plate



Step 1. Cut the tomatoes in half, then roughly chop and place in a large bowl.

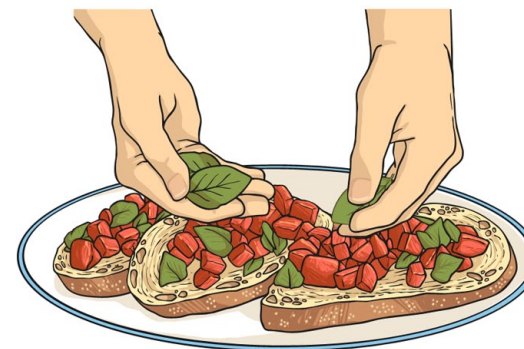
Step 2. Pick the basil leaves (save a few small leaves for later) and tear the leaves into the bowl with the tomatoes.



Step 3. Add a tiny pinch of salt and pepper to the tomatoes and basil and use your hands to gently mix together.

Step 4. Ask an adult to toast the bread. Carefully transfer to a plate and drizzle with the extra virgin olive oil. Cut the garlic clove in half then lightly rub it all over the surface of the toasted bread.

Step 5. Top each piece of bread with a tablespoon full of the tomato and basil mixture. Drizzle with a little balsamic vinegar.



Step 6. Finally scatter the remaining basil leaves over the top.