



Bruschetta Two Ways – Summer

Serves: 6

INGREDIENTS:

For the Bruschetta toasts:

- 1-2 sourdough or ciabatta loaves
- 2-3 garlic cloves, peeled and cut in half
- Olive oil, for drizzling

For the tomato and basil topping:

- 4-6 medium tomatoes, finely diced
- 1 tsp salt, plus extras to season
- 1 large handful of basil, washed and torn
- 1 tbsp. extra-virgin olive oil
- Pepper to taste

For the zucchini & lemon topping:

- 2 small-medium zucchini
- 2 tbsp. extra virgin olive oil
- 1 tbsp. butter
- 12 sage leaves
- 2 zucchini flowers
- Zest of a lemon
- Salt and pepper, to taste

METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list

For the Bruschetta toasts:

2. Cut 1cm thick oval slices from a sourdough or ciabatta loaf
3. Toast the slices of bread on a ridged griddle or barbecue plate
4. Rub the toasts very lightly with the cut clove of garlic. Drizzle a few drops of extra-virgin olive oil over the toasts
5. Keep slices warm on a baking tray in a very low oven (70°C) for up to half an hour while you make your toppings

For the tomato & basil bruschetta:

6. Toss tomatoes with the salt and allow to sit for 10 minutes in a colander
7. Toss the basil with the tomatoes
8. Top half of the bruschetta toasts with a big spoonful of the tomato mix
9. Drizzle with olive oil and season with salt and pepper, then arrange on platters

For the zucchini and lemon bruschetta:

10. Cut the zucchini on the diagonal into 5mm slices
11. Heat half the oil in a non-stick frying pan large enough to hold all the zucchini slices in a single layer. Fry them for 1 minute, then turn and fry for another minute. Lift the slices onto some kitchen paper. Reduce the heat to medium
12. Add the rest of the oil and the butter. As soon as the butter foams, add the sage leaves and the zucchini flowers. Keep a close watch that neither burns. Lift out the flowers as soon as they are lightly coloured. Cook the sage leaves until they are crisp, then quickly remove from the pan
13. Overlap the zucchini slices onto the bruschetta toasts
14. Sprinkle the lemon zest
15. Season with a little salt and pepper
16. Scatter crisp sage and a few torn strips of zucchini flower over the bruschetta, and arrange on platters

