



ANITA'S BRUSCHETTA RECIPE

One of the real highlights of the food in Europe was the quality of the fresh ingredients. The tomatoes were just amazing and we had several simple lunches of bruschetta with chopped tomatoes, olive oil, garlic, basil and a few drops of balsamic vinegar. So this isn't really a recipe as such, but inspiration to plant some heirloom tomatoes and enjoy them over the summer we have on the way! When we were in Austria we went to a small village in the Wachau called Durnstein and they specialised in apricot products - gin, liqueur, cordial, and balsamic vinegar (just to name a few). It gave our bruschetta a fantastic flavour, but of course you can use any balsamic (or omit it if you prefer).

Ingredients

1. 2 x slices of good quality bread such as sourdough per person
2. chopped tomatoes - enough for about 1-2 tbsp per slice of bread, depending on how large your slices are. *Use tasty heirloom varieties if possible, but make sure whatever you use is beautifully ripe and firm.*
3. olive oil
4. chopped fresh garlic
5. torn fresh basil leaves
6. balsamic vinegar
7. salt & pepper



Method

Slice the bread into desired thickness and toast lightly. Put chopped tomatoes on top, scatter over fresh chopped garlic and torn basil leaves. Drizzle olive oil over, then if you like, add a few drops of balsamic to each one. Finish off with freshly ground salt and pepper.

The taste of summer! Perfect with a nice chilled prosecco, sitting in the sun watching the world go by....