

## Bruschetta Bites

**Season:** Summer

**Serves:** 40 tastes

**Fresh from the garden:** cherry tomatoes, basil.

<b>Equipment:</b> Chopping boards Bread knife Pastry brush Chef's knife Mixing bowl Griddle pans Tongs Mixing spoon	<b>Ingredients:</b> 5 small Turkish Rolls 4 cups chopped cherry tomatoes 1 cup basil, torn Olive oil Salt and pepper 2 cloves garlic
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### What to do:

1. Slice bread rolls into pieces that are around 1.5cm thick, (approximately 8-10 slices). Brush lightly with olive oil on both sides. Toast on both sides in the griddle pans over a medium heat, until golden.
2. When toasted, wipe each slice with a clove of garlic.
3. Chop tomatoes into small pieces. Drizzle with a little olive oil and some freshly ground salt and pepper. Add half of the torn basil. Toss together until combined.
4. Place bread onto platters and share the tomato mixture evenly over the top. Sprinkle with remaining basil and a drizzle of olive oil.