

Recipe

Tomato Bruschetta

By

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Ingredients & Preparation

8 chopped plum tomatoes
6 chopped basil leaves
1 tsp hing
1 tsp dried oregano
Dash of crushed red pepper
1 tsp salt
½ tsp pepper
2-3 tbsp olive oil
1 tbsp balsamic vinegar, optional (without this, it still tastes good)
1 loaf of French bread or baguette
2 tbsp butter, softened

Preparation

Chop up the tomatoes finely. Put tomatoes, hing, oregano, and extra virgin olive oil, in a bowl and mix. Add the chopped basil. Add salt and pepper to taste. Cover the bowl and cool it in the refrigerator for 2 hours or so.

Cut the loaf of bread into diagonal slices. Toast them in the oven at 450F for 5 minutes. Spread some butter on top of each piece.

To make tomato bruschetta, place some topping on each slice of bread and serve (do it right before serving or the bread may get soggy).

Serves

24 pieces

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