**Tomato & basil bruchetta**

**Season:** summer  
**Type:** Big dish  
**Difficulty:** medium  
**Serves:** 25 tastes  
**Fresh from the garden:** tomatoes, basil (Jens garden)  
**Recipe source:** Italy

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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</thead>
<tbody>
<tr>
<td>Non- stick frying pans</td>
<td>1 baguette</td>
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<tr>
<td>Knives</td>
<td>500 grams tomatoes</td>
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<tr>
<td>Assorted bowls</td>
<td>1 bunch basil</td>
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<td>EVOO</td>
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<td>Salt and pepper</td>
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**What to do:**

1. Cut the baguette into 1-2 cm slices  
2. Weigh the tomatoes  
3. Dice all the tomatoes and put into a large mixing bowl  
4. Add to the tomatoes, salt and pepper, roughly ripped basil leaves and a few tablespoons of EVOO  
5. Let the tomatoes sit while you prepare the bread  
6. In 2 frying pans add a little EVOO  
7. Fry each piece of bread for 2-3 minutes on each side until golden  
8. Place the sautéed bread onto serving plates ready to top with the tomato mixture  
9. Keep frying until all the bread is done  
10. Add a spoonful of the tomato mixture on top of each piece of bread