



BRUSCHETTE

with roasted cherry tomato and burrata

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 8 slices of rustic Tuscan style bread
- 3 teaspoons of coarse salt
- 4 pieces of burrata
- 1 pinch of dried oregano
- Extra virgin olive oil
- 4 cups of cherry tomatoes cut in halves
- 5 cloves of garlic
- 10 fresh leaves of basil

1. Place the cherry tomatoes in a large baking dish cut side up. Sprinkle salt over them.

2. Add 4 crushed garlic cloves and scatter half of the basil on top. Drizzle with extra virgin olive oil and bake at 160° for half an hour.

3. Toast the bread on the barbecue or in the grill oven. Use 1 clove of garlic to rub the toasted bread on 1 side.

4. Drizzle the bread with oil and place the cherry tomatoes on top.

5. Rip the burrata with your hands and place it on top of the tomatoes.

6. Drizzle with some more olive oil and scatter the rest of the basil leaves.

Buon Appetito!

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