

# "BRUSCHETTA"



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## SERVES 4

Preparation Time: 15 min.

Cook time: 15 min.

## INGREDIENTS

4 slices of ciabatta bread • 2 cloves of garlic, cut in half • Extra virgin olive oil to drizzle • 4 large tomatoes or 8 small plum tomatoes, seeded and skinned • Handful of fresh basil leaves • Sea salt and pepper

## METHOD

Score a cross on the top of the tomatoes • Place in boiling water for 20 seconds; remove and peel skin with a sharp knife • Cut into four pieces and remove seeds; chop into small pieces • Chop the basil leaves and mix with the chopped tomatoes and salt and freshly ground pepper • Place to one side • Toast the slices of ciabatta • Whilst still warm, rub both sides with garlic • Drizzle generously with extra virgin olive oil • Top with the tomato-basil mixture and serve immediately