

Bruschetta



Ingredients:

- 2 pounds ripe tomatoes (about 5 to 6)
- 1/2 teaspoon salt
- 1 cup torn fresh basil
- 2 cloves garlic, pressed
- 1 loaf heavy Italian bread or baguette
- 5 tablespoons extra-virgin olive oil
- Grated ricotta salata cheese – optional for non vegans

INSTRUCTIONS

1. Heat grill or broiler.
2. Dice or rough chop in food processor tomatoes and place in a strainer over the sink or bowl. Let excess juice drain then transfer to a large bowl. Add salt, onion, basil. Stir gently and set aside.
3. Slice bread into 1/2-inch pieces. Brush both sides with olive oil.
4. Either grill or broil bread on both sides until crisp and golden. Transfer the toasts to a serving plate.
5. When you're ready to serve, use slotted spoon (or drain any excess juice out of bowl) add 2 teaspoons of olive oil and stir. Season the mixture with additional salt and pepper to taste.
6. Top each toast with tomato mixture and a sprinkle of shredded ricotta salata cheese if not vegan!