

## Roasted Cherry Tomato Bruschetta



2-3 cups cherry or grape tomatoes (yellow & red are good)  
¼ cup extra virgin olive oil, + extra for brushing the bread  
1 clove garlic, chopped  
1 Tbsp balsamic vinegar  
Freshly ground pepper and sea salt  
4-5 leaves fresh basil, chiffonnaded (roll the leaves, then slice very thinly)  
12 slices of crusty bread (I use ciabatta but baguette would also be fine)  
2 large, fresh garlic cloves, peeled & cut in half crosswise  
Balsamic drizzle to serve (I use Delmaine brand or Casa Rinaldi Crema con Aceto Balsamico)

Preheat oven to 200C. Halve the tomatoes and place them in a bowl with the olive oil, chopped garlic and balsamic vinegar to combine. Spoon the tomatoes into a roasting pan and roast them in the preheated oven for 10-15mins, or until they are just collapsing.

Cool the tomatoes if you like then pour off any excess liquid. Add a good grinding of black pepper, sea salt and the basil leaves.

To assemble the bruschetta, brush the bread slices lightly with olive oil and grill them on both sides until lightly golden, then use the whole, peeled garlic clove halves and rub the cut side all over the hot, toasted bread.

Divide the tomato mixture between the slices, piling it on top, and then drizzle with balsamic drizzle.

Made in 25 minutes. Enjoy!