



## Tomato bruschetta

By Toscana Olives

**Preparation time:** 10 minutes

**Serves:** 4 people

### Ingredients:

Fresh bread, e.g. Pasta Dura or Ciabatta, thickly sliced

2 fresh garlic cloves

*Toscana organic extra virgin olive oil*

4 medium tomatoes, diced

1 small red onion, finely chopped

1/3 cup fresh basil, chopped

Sea salt and pepper

### Method:

- Toast bread and rub one side with cut garlic clove.
- Drizzle *Toscana organic extra virgin olive oil* over toast and set aside.
- Combine tomato, onion, basil and salt and pepper.
- Spoon tomato bruschetta mixture over toasted bread and enjoy!

### Variation:

Add diced avocado, mozzarella pieces and finely chopped black olives to tomato bruschetta mixture prior to spooning over toasted bread.



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*Toscana is committed to organic farming, and is certified with the National Association for Sustainable Agriculture in Australia.*

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NASAA certified organic extra virgin olive oil  
Lemon-pressed extra virgin olive oil

A: 378 Olive Plantation Rd, Laharum VIC 3401  
P: 1800 065 483



Award-winning olive oil  
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