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## Bruschetta con Insalata di Pomodoro



## Ingredients

4 slices of white crusty bread  
500g vine tomatoes  
120g roasted yellow peppers  
65ml extra virgin olive oil  
12g fresh basil, roughly chopped  
12g garlic, finely chopped  
4 spring onions, finely chopped  
1g dried oregano  
Pinch of salt  
Pinch of pepper  
Servings  
4  
Person

## Preparation

- 1 Chop the tomatoes & the roasted peppers into 1cm cubes & place in a bowl.
- 2 Add the finely chopped spring onion, garlic, oregano & basil to the tomatoes & peppers.
- 3 Pour in the extra virgin olive oil & give everything a good mix.
- 4 Add the salt & pepper to taste.
- 5 Drizzle the slices of bread with olive oil and grill or toast until crisp. Heap the tomato mix on top and serve.

## Cooks Note

Serves 4

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