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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
