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Mini Mozzarella, Tomato And Basil Toasts



Ingredients

White sourdough bread

Olive oil

2 cloves of garlic

Two 220g balls of mozzarella cheese

5 medium sized vine ripened tomatoes

A few sprigs of fresh basil

Salt and freshly ground black pepper

Servings

10

Person

Preparation

- 1 Preheat the oven to 220 degrees, or 200 degrees fan oven.
- 2 Slice the bread and use a small cutter to cut out the required number of circles, 2 for each mini toast. Brush with olive oil, rub with garlic, and place on a baking tray. Bake for 5 mins, or until the edges start to brown.
- 3 Slice the mozzarella and the tomatoes and place one slice of each, cheese first, on a slice of toasted bread. Season with salt and black pepper, place 1 or 2 basil leaves on top and then add another slice of bread, oiled side up.
- 4 Place on a baking tray lined with baking parchment. Spray or brush on a little more olive oil and bake for about 10 minutes, until the cheese starts to melt and the tops are golden brown.
- 5 If the tops have begun to slide gently nudge them back into place, and then secure with a skewer. Serve warm, garnished with a little finely chopped basil.

Cooks Note

Pass around these simple Italian style appetisers to please any gathering: creamy mozzarella, juicy tomatoes and fresh basil sandwiched between little rounds of crispy

baked sourdough, yum!

This recipe makes 10-12 mini toasts as an appetiser to pass around, or for a buffet table, using a 5cm cutter and depending on the size of your loaf.; allow 2-3 per person if served as a starter.

You could make even smaller bite sized canapes by using cherry tomatoes and a very small cutter to shape the mozzarella as well as the bread.
