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Mini Mozarella, 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.