

THE CULINARY

Playground



Cherry Tomato Bruschetta on Crostini

6-8 servings

- 1 ½ lbs cherry tomatoes, quartered
- 3 cloves garlic
- 1 Tbsp extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 6-8 fresh basil leaves, thinly sliced* or chopped
- 1 teaspoon kosher salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper, more or less to taste
- 1 baguette French bread or similar Italian bread
- 1/4 cup olive oil

Preheat oven to 450°F with a rack in the top slot of the oven.

Quarter the tomatoes and place them in a medium bowl. Mince 2 of garlic cloves and add into bowl with tomatoes along with 1 Tbsp extra virgin olive oil, and the balsamic vinegar.

Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste.

Note, tomatoes love salt; you may need to add more than you expect.

Use a bread knife to slice the baguette on the diagonal making half-inch thick slices. Brush one side of each slice with olive oil (a pastry brush helps) and place olive oil-side down on a baking sheet or roasting pan.

Toast baguette slices in the top rack of your oven for 5 to 6 minutes until lightly browned around the edges. Using the remaining garlic clove, rub each piece of toast while it is still warm.

Arrange the toasted bread on a platter, olive oil side facing up (the olive oil will help create a temporary barrier keeping the bread from getting soggy from the chopped tomatoes).

Either serve the toasts plain with a bowl of the tomato bruschetta mixture on the side for people to top their own, or use a spoon to gently top each toasted bread slice with some of the tomato mixture. If you top each slice individually, do it right before serving.