

# TOMATO & PEPPER BRUSCHETTA

Serves 2-4 (depending on serving size)

## Ingredients:

- 1 tbsp Extra Virgin Olive Oil
- 1 red onion, diced
- 1 clove garlic, crushed
- 14 cherry tomatoes cut in half
- 4 single Roasted Peppers, diced
- 2 tbsp Balsamic Vinegar
- 1 tbsp Basil Pesto
- 2 tbsp fresh basil, chopped
- Zest of ½ lemon
- 1 x Italian Buffalo Burrata Cheese
- 4-6 slices of sourdough bread or ciabatta, grilled
- Wild rocket leaves, to serve



## Method:

- Heat a large pan on a medium heat and add in the olive oil
- Add in the red onion & garlic & cook for 1-2 minutes until softened but not coloured
- Add in a spoon of the oil from the grilled peppers to the pan & stir
- Add in the cherry tomatoes followed by the diced pepper
- Drizzle in the balsamic vinegar & basil pesto and combine everything together
- Stir through the fresh basil & lemon zest
- Season with salt & ground black pepper
- Switch off the heat
- On a plate, place the grilled sourdough and spoon over the prepared tomato & pepper mixture
- Carefully cut the Italian burrata cheese into cubes and divide amongst each of the bruschetta's
- Place the rocket leaves on top & drizzle over more basil pesto & a drizzle of olive oil
- Serve & enjoy!



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