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Fresh Tomato Bruschetta

using Magic Mixes Edibles Italian Classics

Ingredients

- 8 slices Italian-style bread
- 200g Tomato Tumbling Red, halved
- 2/3 cup fresh Basil Sweet leaves, shredded
- 2/3 cup fresh Parsley Italian, chopped
- 1 tablespoon red wine vinegar
- 1 garlic clove, crushed
- 1/4 cup Australian extra virgin olive oil (see notes)
- 1 bunch English spinach, trimmed

Method

1. Preheat grill on medium. Place bread slices in a single layer on a large baking tray.
2. Grill for 2 minutes each side or until golden. Remove from grill
3. Heat the remaining oil in a medium, non-stick frying pan over high heat.
4. Add garlic. Cook for 3 minutes or until just tender.
5. Combine the tomato, basil, parsley, vinegar and 2 tablespoons of oil in a medium bowl (see notes).
6. Add garlic to tomato mixture. Stir to combine. Stand for 5 minutes.
7. Season with salt and pepper.
8. Add spinach to pan over high heat. Cook for 30 seconds or until just wilted. Top warm bread with hot spinach, then tomato mixture. Serve immediately
9. Notes – Australian extra virgin olive oil is cold pressed so it retains all of its nutrients and has a fresh taste. If you have time, stand the tomato mixture at room temperature for 1 hour so the flavours really develop.