

Bruschetta with goat cheese, fresh basil, sundried tomatoes |

Recipe for 12 tapas



Description

Canapés of diced tomatoes and sundried tomatoes, red onions and garlic and slightly cooked and served on warm baguette croutons and garnished with a basil chiffonade and crumbled goat cheese.

Note

Cook the bruschetta at the last minute to preserve its freshness.

Ingredients

For the bruschetta

- 400 Gr Italian tomatoes
- 8 Unit(s) Sundried tomatoes
- 2 Clove(s) Garlic
- 4 Sprig(s) Basil
- 200 Gr Fresh goat cheese
- 4 Sprig(s) Thyme
- 150 Gr Red onion

- Salt and pepper
- Olive oil

For the croutons

- 0.50 Unit(s) Baguette
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the tomatoes in a small dice. Chop the sundried tomatoes. Mince the red onion and basil and chop thyme leaves. Crumble the goat cheese. Cut the baguette in thin slices with an angle.

Croutons preparation

Place the baguette slices on a baking tray and drizzle them with a little bit of olive oil. Season them with salt and pepper. Bake in the oven for 7-8 minutes or until golden.

Bruschetta preparation

In a large non-stick pan, drizzle a little olive oil and sauté the onion for about 2 minutes with a pinch of salt. Add in the garlic and keep stirring for an extra minute. Add in the sundried tomatoes and Italian tomatoes and cook for 1-2 minutes. Season well with salt and pepper. Remove from the heat and add in the chopped basil, thyme and crumbled goat cheese mixing very carefully to make sure not to melt the cheese completely.

To serve

Serve this bruschetta mix on the croutons immediately. You can drizzle some reduced balsamic vinegar on top as a garnish and add some basil chiffonade on top.

Bon appétit!