



## Traditional Bruschetta

### Ingredients

Thickly slice crusty bread - 1-2 slices per person

Bald Hills Extra Virgin Olive Oil

Tomato - roughly diced

Basil- torn

Salt and ground pepper

### Method

Place the bread slices in the oven at 160C for 10 minutes until firm on the outside (or put in toaster for a few minutes

Sprinkle Bald Hills Extra Virgin Olive Oil over tomato

Spread tomato and oil over Bread and top with torn basil leaves and salt and Pepper to taste.

## Tapenade Bruschetta

### Ingredients

Thickly slice crusty bread - 1-2 slices per person

See Recipe or use Bald Hills Classic Tapenade or Sundried Tomato Tapenade

### Method

Place the bread slices in the oven at 160C for 10 minutes until firm on the outside (or put in toaster for a few minutes

Spread Tapenade on warm slices and serve