

Bruschetta with Tomatoes & Mozzarella



This is one of the easiest and tastiest summer recipes – it makes a perfect snack or light lunch when ripe, well-flavoured tomatoes are at their best. If you can, choose buffalo mozzarella, as it has much more flavour than mozzarella made from cow's milk. Good quality fresh Italian-style ricotta is a good substitute for mozzarella.

Bruschetta

2 long slices ciabatta (or similar) bread, 2cm in thickness
1 tablespoon New Zealand extra virgin olive oil
1 garlic clove, cut in half (optional)

Topping

125 – 150 grams mozzarella – buffalo or cow's milk
2 – 3 tablespoons New Zealand extra virgin olive oil
2 – 3 large ripe tomatoes
salt and freshly ground black pepper (optional)
4 – 6 fresh basil leaves or baby rocket leaves

Prepare the bruschetta. Brush the bread lightly on both sides with the extra virgin olive oil. Cook over a preheated barbecue or under a preheated grill until golden brown on both sides. While still hot rub the toasted bread with the cut surface of the garlic clove if desired.

Drain the mozzarella and pat dry with a paper towel. Break into portions or slice thickly and place on a plate. Drizzle with a tablespoon of the extra virgin olive oil and leave to stand while you prepare the tomatoes.

If you wish, remove the tomato skins. Place the tomatoes in boiling water for 10 seconds, then cold water for a further 10 seconds. Peel off the skin. Slice the tomatoes thickly. Place on the bruschetta and squash down a little with a fork. Drizzle with the extra virgin olive oil and season with salt and black pepper (optional).

Arrange the mozzarella over the tomatoes. Drizzle with a little more oil and top with 2 or 3 basil or rocket leaves before serving.