




## Bruschetta three ways

*These toasted morsels taste best when grilled over hot coals.*

 Less than 30 minutes    **Serves: 6**

**Recipe Type:** Appetisers

### Ingredients

#### Main Ingredients

- ..... 1 loaf PnP Sourdough bread
- ..... 1 glug PnP Finest olive oil
- ..... 4 cloves PnP garlic cloves, peeled
- ..... 400 grams ripe tomatoes, thickly sliced, mixed, (cherry and regular)
- ..... 1 handful PnP fresh basil
- ..... 1 can cannellini beans
- ..... 1 medium lemon, halved
- ..... 1 pinch PnP salt
- ..... 1 packet rocket, watercress and mizuna salad
- ..... 1 cup ricotta cheese
- ..... 1 dash honey, for drizzling
- ..... 30 ml pine nuts
- ..... 1 tsp PnP rosemary, chopped

### Method

- Slice bread and brush with olive oil on both sides. Chargrill over medium coals or in a pan.
- Rub bread with a little garlic.
- Top one third of bruschetta with tomato slices and basil.
- Blitz cannellini beans with ½ clove grated garlic and a glug of olive oil until smooth.
- Squeeze over lemon juice to taste, season and spread over another a third of bruschetta.
- Top with rocket.
- Top remaining bruschetta with ricotta and drizzle with honey.
- Scatter over pine nuts and rosemary.
- Place all the bruschetta on a platter, drizzle with olive oil and season. Serve immediately.

#### Cook's tip

- Don't prepare this dish in advance, as the bread will become soggy and chewy.