



NWA FARMERS' MARKET ALLIANCE



BRUSCHETTA

BY: TRISH LYNN

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INGREDIENTS

Loaf of rustic sourdough
Fresh garlic bulb
Bottle of extra virgin olive oil
2 or 3 ripe heirloom tomatoes
10-15 fresh basil leaves
Coarse sea salt

DIRECTIONS

For sweetest tomato flavor, peel & remove seeds. Dice tomatoes and place in a medium size ceramic or glass bowl. Make basil chiffonade by rolling the leaves and slicing very thinly. Toss basil and tomatoes together. Set aside.

Slice bread into 1/2 to 3/4" thick slices & cut each slice in half. Toast bread. Rub toast on each side with fresh garlic. Place toast on a plate or sheet pan. Drizzle each slice with olive oil & sprinkle with salt. Heap generous spoonfuls of tomato basil mixture on each piece of toast. Drizzle with more olive oil & sprinkle a bit more salt.

Optional: balsamic vinegar, cracked black pepper