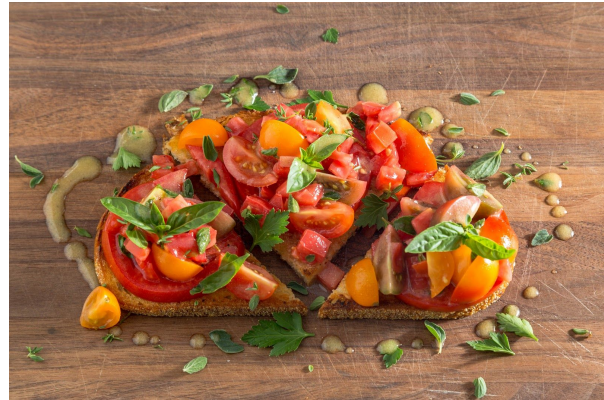


How to make FRESH TOMATO BRUSCHETTA



<https://www.notanothercookingshow.tv/post/fresh-tomato-bruschetta>

INGREDIENTS	HERB VINAIGRETTE
• Bread • 1 Clove of Garlic • 2 Tablespoons, Olive Oil • 1 Whole Tomato, half sliced into circles, the other half diced • ¼ Pint of Cherry Tomatoes, quartered.	• 1½ Tablespoons, Red wine vinegar • 1 Tablespoons Honey/agave • 1 Tablespoon, Dijon Mustard • 2½ Tablespoons, Olive Oil • Pinch of Fresh Oregano Leaves • Pinch of Fresh Fresh thyme Leaves • Fresh basil Leaves • Pinch of Fresh Chives • Salt and pepper

DIRECTIONS
1. To make the vinaigrette, add the vinegar, agave or honey, dijon, salt and pepper, then whisk that together and drizzle in the olive oil slowly, until everything begins to combine and emulsify into one. Taste and adjust to your tastes. Then add in the fresh herbs. 2. Prepare the tomatoes and then marinate the tomatoes in the vinaigrette while you toast the bread. 3. In a pan, add slices of bread to the pan and let each side toast dry over medium heat. Then coat each side of toast with a little olive oil and allow the bread to reach a nice golden brown. 4. To assemble, cut a garlic clove in half and rub it directly on to the toasted hot bread, followed by the sliced circles of tomatoes. Season the tomatoes with salt and pepper. Then if you use big slices of bread as I did, cut into smaller pieces, then top each piece with the marinated tomatoes and finish with some more fresh herbs.