

Be Inspired BY *Roberta!*

FOOD ~ WINE ~ TRAVEL



Bruschetta Caprese

It's good to eat with the seasons, but occasionally I want a touch of summer year-round ... that's when I call on a few of my favourite things and create this delicious bruschetta. Windy Hills Farm pots of living basil are the perfect way to use this summer herb any time of year, the sweet little buffalo bocconcini from Vannella Cheese are just the right size, and Mutti's canned cherry tomatoes are so plump and firm they taste like fresh ones, except juicier. Serve on bright Italian ceramics with a glass of Prosecco, like the lovely rosé one from Tenuta Sant' Anna, and be transported to a summer holiday on Italy's beautiful Amalfi coast. You'll need about half a can of cherry tomatoes for this recipe, so toss the rest through some pasta for dinner with more of that basil and keep the summer feeling alive.



Makes 6 pieces

INGREDIENTS

- 2 large slices sourdough bread
- Extra virgin olive oil, for drizzling
- 12 canned cherry tomatoes
- 2 buffalo bocconcini, torn
- 4 basil leaves, torn
- Salt flakes, to taste

METHOD

1. Toast the bread and drizzle it with olive oil.
2. Cut each slice into 3 fingers.
3. Gently crush the tomatoes onto the bread.
4. Top with pieces of bocconcini then basil.
5. Sprinkle with salt, serve and enjoy!