

bruschetta

Equipment:

small bowl, chopping board, bread knives, chopping knife, 2 grill pans, pastry brushes, oven tray

Ingredients:

1 loaf of sourdough bread
olive oil
3 cloves garlic, cut in half

Method:

Put oven on to 70oC to keep toast warm.

Slice the bread 1cm thick evenly, and cut each slice in ½.

Lightly paint with a little olive oil.

Toast on the grill pans until the bread has golden brown stripes. Take off and when cool enough, rub the cut garlic cloves over the bread.

Keep warm in the oven, until ready to serve.

Place on 3 serving platters.