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Tomato and Basil Bruschetta

Pat D'Onofrio
Patlin Gardens

Ingredients

750g Patlin Gardens tomatoes, diced
½ cup Patlin Gardens olive oil
2-3 cloves Patlin Gardens garlic, crushed
1 Tbs Patlin Gardens Oregano
10 Patlin Gardens basil leaves, torn
1 tsp salt
Riviera crusty bread, fresh or toasted

Method

Pre-heat oven grill to medium-high.
Combine garlic, tomatoes, oregano and basil together in a bowl with some of the olive oil.
Season with salt and pepper.
If toasting, place bread on baking tray and brush with olive oil. Grill for 1-2 minutes each side or until golden.
Transfer bread to plates.
Spoon tomato mixture onto toast.
Drizzle with remaining oil.
Serve.