

Roast tomato bruschetta

- 250g various coloured cherry tomatoes
- 12 garlic cloves, whole
- 30ml olive oil
- salt and pepper
- 8 leaves basil, finely shredded
- 2 zebra tomatoes, sliced
- 6 slices sour dough
- 60ml olive oil
- salt and pepper
- 60ml rosella balsamic glaze

1. Heat oven to 200°C.
2. Toss cherry tomatoes and garlic in a roasting pan with olive oil, salt and pepper, then place in the oven for approximately 15 minutes, until blistered and cooked.
3. Slice sour dough bread, drizzle with olive oil, season with salt and pepper, and toast on both sides.
4. Arrange slices of zebra tomato onto toasted sour dough, spoon on the cooled roast tomatoes, sprinkle with shredded basil and drizzle with balsamic syrup.

Serves 6

