

# Funky Bruschetta



Bruschetta is a fresh, simple and delicious Italian appetizer that can be prepared in minutes and enjoyed any time of the year.

In its simplest Italian form, bruschetta requires that bread be toasted over real coals, then rubbed down with slices of raw garlic, drizzled with olive oil and finished with a little bit of sea salt and fresh pepper.

Variations evolved to further incorporate ingredients like chopped tomatoes, beans and fresh herbs. This recipe recreates the standard Italian tomato bruschetta that you'd often be served in an Italian restaurant at the start of a meal.

## Ingredients

### Dough Ingredients

¾ C Warm Water  
2t Dried Yeast  
1 t Sugar  
1 C Plain Flour  
½ C Wholemeal Plain Flour  
½ t Salt

### Topping Ingredients

1 T Olive oil  
2 Basil leaves  
1 Tomato  
1/8 Red Onion  
1 Garlic Clove  
20g Cheddar Cheese  
1t Pine Nuts  
Pinch Salt  
Pepper as required

# Method

1. Place warm water in small bowl, add yeast and sugar. Stir. Leave in a warm place for 10 minutes until mixture starts to bubble slightly.
2. Sift flour and salt into mixing bowl, make a well in centre.
3. While yeast is developing, chop tomato into 1 cm cubes. Strain excess juice.
4. Dice onion finely.
5. Grate Cheese.
6. Pour yeast mixture into flour and mix with round top knife until most of the moisture is absorbed.
7. Using your hands (sprinkled with flour) push remaining flour into mixture to form smooth dough.
8. Knead lightly on floured board until dough will absorb no more flour.
9. Divide dough into two and roll to an oblong shape to fit on an oven Tray.
10. Cover oven tray with foil and spray lightly with oil.
11. Lay bruschetta dough on foil and leave to prove for 15 minutes.
12. Preheat griller on high for 5 minutes. Make sure the griller door is open.
13. Use a fork to poke holes in dough and place tray on lowest shelf in the Griller.
14. Grill both sides of the bruschetta base until each side is golden brown.
15. Baste both Bruschetta bases with oil and rub with garlic clove. Add toppings to one base and finish it with a layer of grated cheese.
16. Place under grill to cook until cheese is melted.
17. Garnish with basil leaves