

## **Garlic Bruschetta**

10" Baguette  
1 TBsp Tomato Puree  
1 tsp Olive Oil 2 Cloves Garlic, crushed  
Freshly ground black pepper  
1 oz (25 gm) grated cheese

Pre-heat the oven to 200C (400F).

Cut the in to baguette slices between a half inch and an inch thick (between 1cm and 2cm). Thinner is better for snacks, thicker as a starter. You'll get about a dozen slices. Discard the ends.

Mix the tomato puree, olive oil and garlic well. Season with a little ground black pepper.

Arrange the slices on a baking tray. Spread a little of the mixture on top of each one then cook for 5 minutes. Leave to cool.

Sprinkle the grated cheese on top of the slices.

You can prepare the garlic bruschetta up to this point in advance and keep the slices in an airtight box for a few hours. Do *not* store before cooking - raw garlic must never be stored in oil at room temperature.

To serve, pre-heat the oven to 200C and cook the garlic bruschetta slices on a baking tray for 5 mins. Alternatively place under a hot grill until the cheese melts.