

goat cheese, basil & tomato bruschetta

1 small ciabatta or slim French baguette, sliced into thin rounds
approximately 50g soft mild goat cheese
3-4 fresh basil leaves, minced
2 ripe medium tomatoes, seeded and diced
3 tablespoons olive oil
2 teaspoons minced fresh parsley leaves
2 garlic cloves, each cut in half
sea salt & freshly milled black pepper

Prepare grill. Cut off ends from loaf of bread; reserve for making bread crumbs another day. Slice loaf diagonally into 1.5cm-thick slices. In small bowl, with fork, stir goat cheese, basil & pepper until blended. In medium bowl, stir tomatoes with salt, 1 teaspoon olive oil & 1 teaspoon parsley. Place bread slices on grill over medium heat and cook 3 to 5 minutes on each side, until lightly toasted. Rub 1 side of each toast slice with cut side of garlic. Brush with remaining olive oil. Just before serving, spread goat-cheese mixture on toast and top with tomato mixture. Sprinkle with remaining parsley.

PAIR WITH *Chrismont LA ZONA Marzemino Frizzante*

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