

Brie, Pepper and Cherry Tomato Sandwich



Serves 2 - 3

Prep 10 mins

Cook 5mins

Easy

Ingredients

1 large rectangular foccacia, about 18x22cm

2 tbsp olive oil

100g brie, thickly sliced

85g mixed pepper antipasti from a jar or roasted peppers,, roughly chopped

8 cherry tomatoes. (mix of red & yellow if possible), halved

handful fresh basil leaves

1. Cut the foccacia in half horizontally and lay crust sides down on a board. Brush both sides with olive oil. On one half, arrange the brie slices, peppers and cherry tomatoes, top with the basil leaves and season. Firmly press the bread back together, oil the top and wrap in cling film. Prepare to this stage up to 2 hours ahead.
2. Unwrap the foccacia and cook for 3 - 4 mins, under a hot grill, until golden and crisp, and the brie has started to melt.
3. Cut into 3 wedges and serve.
4. You can use dolcelatte, tallegio or mozzarella instead of brie.