

Tomato & Oregano Bruschetta



Serves 4 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

600g tomatoes, very ripe, room temperature
oregano, handful
extra-virgin olive oil
1 clove of garlic
4 slices sourdough

1. Cut the tomatoes into small dice - shape isn't important, but creating as much surface area as possible is key - tip into a bowl and season generously. Leave to stand for 10 mins.
2. Tear any large leaves of oregano in half and add to the tomatoes with a good glug of olive oil. Stir once or twice. Keep the small oregano leaves intact and put aside.
3. Grill the slices of bread until they are lightly charred, then rub the garlic clove over one side of each slice. Taste the tomatoes and add more salt if necessary, then spoon generously over the grilled bread. Scatter over the remaining oregano leaves with black pepper and a drizzle more of olive oil, then cut the slices in half and serve.