

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND

MAX'S TOMATO BRUSCHETTA

Prepared by Max Gerber

Yield: 4–6 servings

Ingredients

- 5 plum tomatoes, small dice (can be other types of tomatoes depending on what is available)
- 1 garlic clove, small dice
- Pinch of red pepper flakes
- 5 tablespoons extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- Around ¼ cup sweet basil, chiffonade
- ½ baguette, sliced into half-inch pieces (around 14 pieces)
- Salt and pepper

Optional: You can also add jalapeños to add heat if you want. Mozzarella also makes a great addition to the dish.



Instructions

Preheat oven to 350 F (180 C).

Mix tomatoes, garlic, red pepper flakes, 3 tablespoons of olive oil, basil, and vinegar to a medium sized bowl. Season with a fair amount of salt and pepper. Let sit while toasting bread.

Add sliced baguette to baking sheet. Toast until golden brown, around 5 minutes. Top bread with tomato mixture and drizzle the remaining olive oil and the tomato juices from the bowl on top right before serving. Enjoy!

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