

Bruschetta Two Ways – Summer

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: basil, garlic, lemon, sage, tomato, zucchini, zucchini flowers

This recipe covers the steps for making bruschetta with two types of toppings: zucchini & lemon, and tomato & basil.

Equipment:

metric measuring spoons

clean tea towel

chopping board

cook's knife

zester

bread knife

ridged griddle or barbecue plate

tongs

baking tray

small bowl

colander

large non-stick frying pan

egg flip or spatula

kitchen paper

slotted spoon

serving platters

Ingredients:

For the bruschetta toasts:

1 or 2 sourdough or ciabatta loaves

2–3 garlic cloves, peeled and cut in half olive oil, for drizzling

For the tomato & basil topping:

4-6 medium tomatoes, finely diced

1 tsp salt, plus extra to season

1 large handful of basil, washed and torn

1 tbsp extra-virgin olive oil

pepper, to taste

For the zucchini & lemon topping:

2 small-medium zucchini

2 tbsp extra-virgin olive oil

1 tbsp butter

12 sage leaves

2 zucchini flowers

zest of a lemon

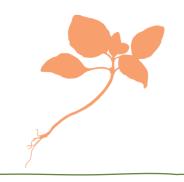
salt and pepper, to taste

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.

For the bruschetta toasts:

- 1. Cut 1 cm thick oval slices from a sourdough or ciabatta loaf.
- 2. Toast the slices of bread on a ridged griddle or barbecue plate.
- **3.** Rub the toasts very lightly with the cut clove of garlic. Drizzle a few drops of extra-virgin olive oil over the toasts.
- 4. Keep slices warm on a baking tray in a very low oven (70°C) for up to half an hour while you make your toppings.



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Bruschetta Two Ways - Summer continued

For the tomato & basil bruschetta:

- 1. Toss tomatoes with the salt and allow to sit for 10 minutes in a colander.
- 2. Toss the basil with the tomatoes.
- 3. Top half of the bruschetta toasts with a big spoonful of the tomato mix.
- **4.** Drizzle with olive oil and season with salt and pepper, then arrange on platters.

For the zucchini & lemon bruschetta:

- 1. Cut the zucchini on the diagonal into 5 mm slices.
- 2. Heat half the oil in a non-stick frying pan large enough to hold all the zucchini slices in a single layer. Fry them for 1 minute, then turn and fry for another minute. Lift the slices onto some kitchen paper. Reduce the heat to medium.
- 3. Add the rest of the oil and the butter. As soon as the butter foams, add the sage leaves and the zucchini flowers. Keep a close watch that neither burns. Lift out the flowers as soon as they are lightly coloured. Cook the sage leaves until they are crisp, then quickly remove from the pan.
- 4. Overlap the zucchini slices onto the bruschetta toasts.
- 5. Sprinkle with lemon zest.
- 6. Season with a little pepper and salt.
- **7.** Scatter crisp sage and a few torn strips of zucchini flower over the bruschetta, and arrange on platters.

