Classic Tomato Bruschetta

Ingredients

4-5 ripe tomatoes, diced

2 cloves garlic, minced

1/4 cup fresh basil leaves, chopped

2 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

Salt and pepper to taste

Baguette, sliced and toasted

1. In a bowl, combine diced tomatoes, minced garlic, chopped basil, olive oil, balsamic vinegar, salt, and pepper.
2. Let the mixture sit for about 15-20 minutes to allow the flavours to meld.
3. Spoon the tomato mixture onto toasted baguette slices.
4. Serve immediately as a classic and refreshing appetizer

How To Toast A Baguette

1. Preheat your oven to 180°C (350°F).
2. Slice the baguette into rounds, about 1/2 to 3/4 inch thick.
3. Place the baguette slices in a single layer on a baking sheet.
4. Brush each slice lightly with olive oil or melted butter for added flavour, if desired.
5. Place the baking sheet in the preheated oven and toast the baguette slices for 8-10 minutes, or until they are golden brown and crispy.
6. Remove the baking sheet from the oven and let the toasted baguette slices cool slightly before serving.