



Tomato Bruschetta with Creamy Garlic and Herb Cream Cheese



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 5 MINUTES



SERVES: 4-6

Ingredients

100 g Neufchatel cheese (cream cheese)

2 tbsp olive oil

1 clove garlic, peeled and crushed

1 tbsp chopped parsley

1 tbsp chopped chives

1 tbsp chopped basil

Zest of 1 lemon

Salt

Black pepper

4 ripe large tomatoes, diced

1 clove garlic, finely chopped

½ cup fresh basil leaves, finely sliced

2 tbsp olive oil

Salt

Black pepper

8 thick slices of bread, day old is best

Method

Combine the Neufchatel cheese, oil, garlic, herbs, zest, salt and pepper in a bowl of a food processor and process until smooth. Place in a container and refrigerate until required.

Mix together the tomato, garlic, basil and oil in a medium bowl. Season to taste with salt and pepper. Let stand at room temperature while preparing the toast.

Preheat oven on Grill, large area to 275°C. Place the bread on the wire rack place over an enamel tray. Insert tray in the oven on shelf position 4. Toast the bread on both sides until golden brown, about 5 minutes.

Spread each piece of bread with the garlic and herb cream cheese. Top generously with the prepared tomato mixture. Place bruschetta on serving plates or platter and garnish with balsamic glaze and extra olive oil.

Balsamic glaze, to drizzle

Extra olive oil, to drizzle

Notes

Make extra creamy garlic and herb cream cheese and serve with baked potatoes.

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.