



Tomato crostini

Crostini are a firm summer favourite with Italians. They're a wonderful way of using up leftovers. The melted cheese on top is optional.

Serves a family of 4

8 slices of day-old bread
1 clove of garlic
3 tbsp olive oil
8 slices of goat's or Emmental cheese
8–10 cherry tomatoes
1 pinch of herb salt
10 basil leaves

Serves 40 children

60 slices of day-old bread
4 cloves of garlic
300 ml (1¼ cups) olive oil
1 kg (2 lb 3 oz) goat's or Emmental cheese
4 punnets of cherry tomatoes
2 tsp herb salt
1 bunch of basil leaves

1. Rub the bread slices with the garlic cloves and sprinkle them with oil.
2. Place the bread on greaseproof paper and put 1 slice of goat's cheese, 1 basil leaf and 1 thinly sliced cherry tomato on each slice. If you're using Emmental cheese, you might prefer to grate it on top.
3. Bake the crostini in the oven for 15 minutes at 180°C (350°F) and serve as a starter or a snack.