

Fantastic summer Tomato Bruschetta



Equipment

- Bow
- 500 grams of tomatoes (8 medium tomatoes, finely chopped)
- 2-3 cloves of garlic (crushed)
- 30ml of balsamic vinegar
- 60-80 ml of virgin oil
- 1 loaf of bread
- 15 coriander leaves

Instructions

1. Finely chop tomatoes and crush and chop garlic cloves and finely chop coriander too.
2. Put tomato, garlic and coriander in a big bowl and add vinegar and virgin oil.
3. Mix careful, make sure you do not crush ingredients.
4. Leave the bowl in the fridge for 1 hour.
5. Take out the bowl and prepare crusty bread.
6. Serve on bread and enjoy