

BRUSCHETTA WITH TOMATOES AND CAMEMBERT

2 Portions | Preparation time 15 min

INGREDIENTS

2 village baguettes
60 g of camembert cheese
2 tomatoes
1 shallot
2 cloves of garlic
1 spring onions
A few needles of fresh rosemary
2 tablespoons of olive oil
1 tablespoon of wine vinegar
1 tablespoon of lemon juice
1 teaspoonful of honey
Salt, pepper

INSTRUCTION

Scald the tomatoes, peel from their skins and dice them. I suggest using Polish, raspberry and sweet tomatoes. Peel the scarf and chop finely. Peel the garlic and squeeze one tooth through the press. Mix the tomatoes, shallots and squeezed garlic in a bowl. Chop a few needles of rosemary very finely and add to the tomatoes. Wash and chop the spring onions, add to the tomatoes.

In a separate dish prepare the sauce. Combine two tablespoons of olive oil, a tablespoon of

PURCHASE LIST

2 village baguettes
Camembert cheese
2 tomatoes
Shallot
Garlic
Spring onions
Rosemary
Lemon
Vinegar
Honey

wine vinegar, a tablespoon of lemon juice and a teaspoon of honey. Season with salt and pepper. Mix thoroughly. Then add the sauce to the tomatoes and mix. Put the tomatoes prepared in this way in the fridge for a few minutes.

Prepare toasts. Cut the baguettes in half, lengthwise. Sprinkle gently with olive oil on each of the halves and rub with a clove of garlic, which we peeled beforehand. Heat a grill pan on which we grill the baguettes until they are golden on the olive side. In the end, we put them on the other side for a while to keep them warm. Remove the baguettes from the frying pan.

Cut the Camembert into thin slices. Take the tomatoes out of the fridge and deprive them of the water they let go. I do not throw away the resulting sauce. I suggest you leave it and use it as a dressing to make lettuce.

For two bruschettas we put camembert slices and tomatoes on it. Serve the other two bruschettas only with tomatoes.