



Tomato & peach bruschetta with shaved goat's cheese

Ingredients: (Serves 4 as a canape)

50g soft goat's cheese
2 heirloom tomatoes, thinly sliced
1 yellow peach, thinly sliced
1 tablespoon white wine vinegar
1 tablespoon olive oil, plus 1 tablespoon extra
pinch of salt
1 sourdough baguette, thickly sliced on an angle
1 garlic clove
¼ bunch of basil, leaves picked

Equipment:

Non-slip mat
Chopping board
Sharp knife
Griddle pan
Mixing bowls
Tongs
Microplane

Method:

1. An hour prior to serving, wrap goat's cheese in clingfilm and place in the freezer.
2. Combine tomatoes, peach, vinegar, one tablespoon oil and a pinch of salt in a large bowl. Set aside for flavours to develop.
3. Heat a griddle pan over high heat. Brush sourdough with remaining one tablespoon oil. Toast sourdough for 1-2 minutes each side or until lightly charred. Rub with garlic clove.
4. Arrange sourdough on a serving platter. Top with tomato, peach and fresh basil. Finely grate over goat's cheese and serve immediately.

Nutrition Information: (Per serve)

Energy:	1381kJ (329cal)	Protein:	10.8g	Total Fat:	13.3g
Saturated Fat:	3.4g	Carbohydrate:	38.7g	Sugars:	7.2g
Fibre:	4.1g	Sodium:	432mg		