



Bruschetta

Using my Magimix food processor!

Ingredients:

3 large fresh Tomatoes, diced

1/3 cup Olive oil

1/2 clove Garlic, minced

1/4 cup Red wine Vinegar

2 tbs Red onion, finely chopped

1 tbs Parsley, chopped

1 tbs Basil, chopped

1/4 tsp Pepper

1 loaf Ciabatta, finely sliced

garnish: 1/4 cup grated Parmesan flakes

Directions:

Set aside tomatoes and red onion in a medium bowl.

Place all the rest of ingredients into your magimix food processor mini bowl and grind until a fine consistency.

Toss gently with the diced tomatoes and refrigerate for several hours.

Spread on ciabatta and grill for 3 minutes then sprinkle grated parmesan and serve.

Transfer to a serving platter and garnish with a drizzle of olive oil and a sprinkle of dukkah.