



GARLIC BREAD PEPERONATA BRUSCHETTA

Start any meal with the right crunch topped with juicy tomatos.

INGREDIENTS:

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| 1/2 | Loaf Baguette Bread (Sliced diagonally 1" thick) |
| 6 tbsps | SCS Spreadable Butter |
| 3 | Cloves Garlic (Peeled and finely chopped) |
| 2 tbsps | Finely Chopped Flat Leaf Italian Parsley |
| 1/4 tsp | Salt |

Topping:

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| 50g | SCS Unsalted Butter |
| 4 | Cloves Garlic (Peeled and thinly sliced) |
| 1 | Red Onion (Peeled and thinly sliced) |
| 3 | Red and/or Yellow Bell Peppers (Cored and sliced into strips) |
| 1 | Sprig Basil (Leaves julienned) |
| 1/2 cup | Puréed Tomatoes |
| 1/2 tbsp | Red Wine Vinegar |
| 1/2 tsp | Caster Sugar |

Salt and Black Pepper to Season
Extra Virgin Olive Oil to Garnish

1. Preheat the oven to 180°C.
2. Make the garlic topping by stirring the chopped garlic, salt, spreadable butter and parsley together until evenly mixed. Spread the mixture on both sides of each slice of bread.
3. Place the bread on a lined baking tray, and bake for 10 minutes. Flip the bread over and bake for another 5. Remove and let cool slightly.
4. To make the bruschetta topping, heat up the unsalted butter in a frying pan over medium-high heat.
5. Sauté the onion until translucent, then add the sliced garlic and stir together for 30 seconds. Add the sliced peppers and stir for one minute.
6. Add the vinegar and sugar to the pan, and continue to stir until the peppers start to soften. Add the puréed tomatoes, and let simmer until the tomato liquid has evaporated, and the peppers are soft.
7. Season to taste with salt and pepper, and stir the julienned basil in.
8. Top each slice of garlic bread with the peperonata topping, and drizzle with some extra virgin olive oil.