



HAVARTI, TOMATO & BASIL BRUSCHETTA

<https://www.mainland.co.nz/recipe/havarti-tomato-and-basil-bruschetta.html>



PREP TIME
5 MINS

COOKING TIME
5-10 MINS

SERVES
12

Appetisers don't come much simpler, or more appealing than this Havarti, tomato and basil bruschetta. An Italian-inspired classic that's perfect for your next get-together.

Ingredients

- 12 slices of French baguette, cut 1cm thick
- Olive oil for brushing
- 2 large ripe tomatoes
- 12 thin slices Mainland Special Reserve Creamy Havarti Cheese
- 12 small basil leaves
- Salt and freshly ground black pepper, to taste

Method

1. Preheat grill to very hot.
2. Brush baguette slices with olive oil and place on a baking tray. Grill on both sides until crisp around the edges. Alternatively, bake in a hot oven until golden on both sides.
3. Slice tomatoes in half, discarding the cores. Roughly chop tomato halves and season with salt and freshly ground black pepper.
4. To serve, top the grilled bread with tomato, a slice of Mainland Special Reserve Creamy Havarti Cheese and a basil leaf.

Tip: Try this recipe with Mainland Feta for a light tangy flavour that works beautifully with tomatoes.