



Please note: Food images are representative only and not the actual cooked recipes.

## Garlic Flavor – Mozzarella, tomatoes and garlicky toast

SERVES 2-4 • PREP: 5 MINUTES • COOK: 12 MINUTES

**V** Vegetarian

### INGREDIENTS

- 4 slices of good-quality bread (sourdough, ciabatta, or white)
- 2 tablespoons olive oil or butter
- 2–3 garlic cloves, minced
- 2–3 ripe tomatoes, sliced
- 125 g ( $\frac{1}{2}$  cup) mozzarella, sliced or shredded
- Salt and black pepper, to taste
- Fresh basil leaves, torn

**Optional:** balsamic glaze for drizzling

### METHOD

#### 1. Preheat the oven

Preheat to 200°C / 400°F.

Line a baking tray with parchment paper.

#### 2. Prepare the garlicky base

Mix minced garlic with olive oil or melted butter. Brush each slice of bread generously with the mixture.

#### 3. Assemble the toast

Place the bread on the tray. Layer tomato slices on each slice, season with salt and pepper. Top with mozzarella slices.

#### 4. Bake

Bake for 8–12 minutes, until the cheese is melted and bubbly, and the edges of the bread are golden.

#### 5. Finish

Remove from the oven and top with fresh basil.

**Optional:** drizzle with balsamic glaze for extra flavor.

#### 6. Serve immediately

Serve warm as a snack, appetizer, or light lunch.



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