

BRUSCHETTA

(Grilled Bread with Tomatoes)

INGREDIENTS:

Servings: 2 people

Fresh thyme sprig	1
Small tomato	1
Garlic clove	1
Thick slices of coarse bread	4
Olive oil	4 tbs
Salt and freshly ground pepper	to taste

Servings: 4 people

Fresh thyme sprigs	2
Tomato	1
Garlic cloves	2
Thick slices of coarse bread	8
Olive oil	90 ml
Salt and freshly ground pepper	to taste

Servings: 6 people

Fresh thyme sprigs	2
Small tomatoes	2
Garlic cloves	3
Thick slices of coarse bread	12
Olive oil	115 ml
Salt and freshly ground pepper	to taste

Servings: 8 people

Fresh thyme sprigs	3
Tomatoes	2
Garlic cloves	4
Thick slices of coarse bread	16
Olive oil	150 ml
Salt and freshly ground pepper	to taste

Servings: 10 people

Fresh thyme sprigs	4
Small tomatoes	3
Garlic cloves	5
Thick slices of coarse bread	20
Olive oil	170 ml
Salt and freshly ground pepper	to taste

Servings: 12 people

Fresh thyme sprigs	5
Tomatoes	3
Garlic cloves	6
Thick slices of coarse bread	24
Olive oil	190 ml
Salt and freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board

Bowl

PREPARATION:

Strip the thyme. *Blanch*, peel, seed, and *chop the tomatoes* into small cubes. *Peel and mince the garlic*.

Toast the bread under a grill. Distribute the olive oil and garlic over each slice. Next, add the tomatoes and thyme. Season, to taste, with salt and pepper. Sprinkle olive oil over the top and briefly place under the grill to warm. Serve immediately.