

# GARDEN MUSEUM

## Strawberry & Cherry Tomato Bruschetta



### You will need

- 170g strawberries
- 170g cherry tomatoes
- 1 garlic clove
- 2 tbsp extra virgin olive oil
- 2 tsp balsamic vinegar
- A handful basil leaves
- A medium sized baguette, big enough to cut 12 slices
- 150g soft cheese or ricotta

Makes around 12 slices

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First, lets do the chopping

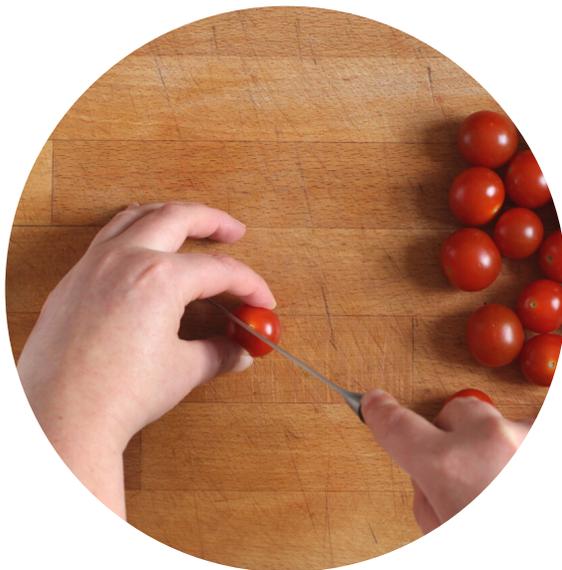
Don't forget to use your claw and bridge technique when using a knife.



First remove the stalks from the strawberries. Use the claw technique. Don't throw them away just yet.



Dice the strawberries into small pieces. Use the bridge technique here.



Next, dice the cherry tomatoes into 1/8ths.



Finely chop the garlic.



Stack your basil leaves together, roll them up and then slice across into ribbons. We call this a chiffonade cut.

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Mix the strawberries, tomatoes, garlic, basil, olive oil and balsamic vinegar together. Add a little salt and pepper.



Using a serrated knife, slice up your bread. Do this on an angle to increase the surface area. Toast the bread on both sides.



Spread one side of the toasted bread with the cream cheese.



Top each piece of bread with a heaped spoonful of the strawberry tomato mixture.



If you have any basil leaves left, use them to garnish your bruschetta.



Remember those strawberry stalks? Add them to a jug of water, for a lightly flavoured strawberry water!

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Bruschetta is an Italian recipe, it's often eaten as part of an antipasto course, or what we would call a starter in the UK.

In Italian 'ch' is a K sound, so Bruschetta is pronounced  
"BRU-SKE-TTA"



## Activities

- Strawberries are a fruit, but this Bruschetta is a savoury dish. Strawberries taste good with creamy foods such as cream, yoghurt, chocolate or avocado as well as other fruits like orange, raspberries, peach, pineapple, rhubarb, melon and even cucumber.
- Can you design a new recipe using strawberries? Would you prefer sweet or savoury?

We'd love to see photos or drawings of your finished dishes, please send them to [ceri@gardenmuseum.org.uk](mailto:ceri@gardenmuseum.org.uk)