**Balsamic Berry Bruschetta**

**[](http://www.foodnetwork.com/recipes/food-network-kitchens/balsamic-berry-recipe.html#lightbox-recipe-image)Ingredients**

4 slices ciabatta  
Butter, for spreading  
2tsp caster sugar

1 cup strawberries or mixed berries, sliced  
2Tblsp caster sugar  
1Tblsp balsamic vinegar

¼ cup mascarpone  
2Tblsp icing sugar  
⅛ tsp vanilla essence

**Method**

1. Preheat oven to 200°C.
2. In a small bowl gently combine the strawberries, caster sugar and balsamic vinegar, and set aside for 30 minutes.
3. In another small bowl mix well the mascarpone, icing sugar and vanilla, cover and place in the fridge until ready to use.
4. Spread 1 side of the ciabatta with butter and sprinkle each piece with ½ teaspoon of sugar
5. Cook in oven for 5 - 7 minutes or until golden. Remove from oven and transfer to a serving platter.
6. Spread each slice of the ciabatta with the mascarpone mixture
7. Divide the strawberry mixture between the 4 slices of ciabatta.
8. Serve immediately.