**Pesto, semi-dried tomato & bocconcini bruschetta**

**Ingredients**

20ml olive oil

1 small garlic clove, crushed

4 slices ciabatta

1Tblsp basil pesto

25g semi-dried tomatoes, drained on paper towel

50g cherry bocconcini, drained, halved

Small fresh basil leaves, to serve

Sea salt flakes & freshly ground black pepper

**Method**

1. Preheat oven to 200°C.
2. Combine the oil and the garlic in a bowl.
3. Brush both sides of ciabatta with the garlic oil and place on a baking tray.
4. Cook in oven for 5 minutes or until golden. Remove from oven and transfer to a serving platter.
5. In a small bowl gently combine the pesto, semi-dried tomato and bocconcini.
6. Divide the topping mix between the 4 slices of ciabatta.
7. Sprinkle with basil leaves and season with salt and pepper.
8. Serve immediately.