Tomato and basil bruschetta

Equipment

- sharp knife
- medium bowl
- chopping board

Ingredients (serves 4)

- 4 medium vine-ripened tomatoes, deseeded, finely chopped
- 1/4 cup torn fresh basil leaves
- 2 teaspoons red wine vinegar
- 1/4 teaspoon caster sugar
- 1/4 cup olive oil
- 8 slices day-old sourdough bread
- 2 garlic cloves, halved

Method

1. Combine tomato, basil, vinegar, sugar and 1 tablespoon oil in a bowl. Season with salt and pepper.

2. Preheat grill on medium-high. Place bread on a baking tray. Grill for 1 to 2 minutes each side or until golden. Transfer to plates.