

SUNBLUSHED TOMATOES & DEVON BLUE CHEESE BRUSCHETTA



A delicious appetiser or lunchtime snack that's quick & easy to prepare.

Perfect summer party/BBQ food! Recipe serves 6

Ingredients - all available at Johns!

- 1 cherry tomato focaccia loaf*
- 4 tbs olive oil*
- 250g sunblushed cherry tomatoes*
- 200g Devon Blue cheese*
- 4 tbsp Crème Fraîche*
- Your favourite fresh herbs to garnish*

Serve with a glass of wine or Luscombe Sicilian lemonade!

Preparation

- Preheat oven to 160°C/325°F/GM4*
- Cut 8 slices from the loaf and spread out on a baking sheet. Drizzle with the olive oil. Bake in the oven for 15 minutes then remove from oven and allow to cool*
- Crumble the blue cheese into a bowl & combine lightly with the crème fraîche. Taste now & see if you want to add any of your favourite herbs or freshly ground black pepper*
- Divide this mixture evenly between the baked bread slices and spread.*
- Arrange the sunblushed tomatoes on top of the cheese mix and garnish with your favourite herbs. Serve & enjoy!*