

Heirloom Tomato Basil Bruschetta with Fresh Mozzarella

3	Large heirloom tomatoes, diced
½ Cup	Cherry tomatoes, halved
½ Cup	Fresh basil, roughly chopped
3-4 Tbsp	Extra-virgin olive oil
1 Tbsp	Balsamic vinegar*
½ lb	Fresh mozzarella, cut into small chunks
1	Baguette cut in ½ inch-thick slices
4 Cloves	Garlic, sliced in half
	Olive oil
	Sea salt
	Freshly ground pepper

Mix tomatoes, basil, olive oil, balsamic vinegar and mozzarella together. Add salt and pepper to taste. Set aside.

Heat oven to 350°F. Lightly brush each slice of bread with olive oil. Rub cut side of garlic clove over each slice. Bake slices until just golden brown. Remove from oven and top with tomato mozzarella mixture.

Serve immediately.

Cook's Note: Make sure you use very high quality balsamic vinegar for this recipe.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning