



# Feta & Cherry Tomato Bruschetta

Serves 6

**Ingredients** *(All sourced from Feast on Fruit)*

250gm Cherry Tomatoes  
1 bunch Asparagus and / or  
1 ripe Avocado  
200gm soft Danish Feta  
Good quality Australian Extra Virgin Olive Oil  
1 Baguette loaf (use yesterday's)  
Fresh ground black pepper

## Method

Lightly oil and grill asparagus.

Toss cherry tomatoes in a little extra virgin olive oil; add a sprig of thyme and roast in a medium oven for round 20 minutes or until slightly wrinkled.

Slice baguette, brush on extra virgin olive oil and grill on both sides until brown.

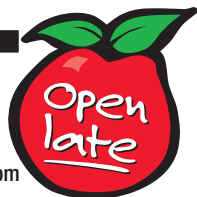
Construct your bruschetta to your liking – layer on the feta, asparagus, avocado and tomato. Drizzle a little extra virgin olive oil over the bruschetta, add a grind of the black pepper and if you have any juice from the cooked tomatoes left over, drizzle that over too.



*Sara B.*

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AND DELICATESSEN

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