

oven baked cheese, tomato and feta on sourdough



ingredients:

1 unsliced loaf of sourdough
cherry tomatoes
Danish feta
grated tasty cheese
salt and pepper

step one: Cover two baking trays with baking paper. Slice the bread diagonally into slices approx. 2 cm thick.

step two: Spread each slice with feta and arrange on the baking trays.

step three: Slice the cherry tomatoes and place 3 or 4 slices on each slice of bread.

step four: Sprinkle each slice of bread with a generous amount of grated cheese.

step five: Place into a cold oven and set the temperature to 180°C. after 20 minutes, turn and swap the trays around and allow to bake for a further 10 – 15 minutes.

step six: Before serving, sprinkle with salt and pepper – freshly ground salt and pepper is best.

helpful hints:

- Buy the bread in a Vienna loaf.
- Pane de Casa bread is just a good.
- Use any cocktail tomatoes:
 - Baby Roma
 - Vine-ripened

Enjoy!