

# Bruschetta Board with Paprika-Tomato Salsa & Feta Dip

**Preparation time:** 30 min

**Difficulty:** Easy

## Ingredients

- Clove of garlic: 1
- Feta: 250 gr
- Herb salt & pepper:
- Honey: 1 tsp
- Milk: 2-3 tbsp.
- Olive oil: 1 tablespoon
- Red Onion: 1
- Red, yellow, green pepper: 1/2 each
- Salt & Pepper:
- Some paprika powder:
- Some vegetable seasoning:
- Tomato paste: 1 tbsp.
- Zest Organic lemon {or organic lime}: 1/4

## Sauce

- Pomìto tomato pulp with basil: 300 gr

## Bruschetta

- Diced vegetables {e.g. peppers & tomatoes}:
- Feta cheese:
- Mushrooms {roasted in olive oil}:
- Olives & Capers:
- Rocket:
- Sticks baguette: 3-4



## Preparation

1. For the salsa, peel the onion and garlic clove and chop very finely. Wash, clean and finely chop the peppers. Mix the vegetables with the strained tomatoes, tomato paste, honey, olive oil and lemon zest and season to taste.
2. For the tomato sauce, briefly simmer the chunky tomatoes in a saucepan and season with salt and pepper.
3. For the stirred feta dip, stir the feta cheese with the milk until smooth and season with a little paprika powder.
4. Slice the baguette and spread with the basic tomato sauce. Top the bread slices as desired: spread olives, capers and crumbled feta on some bread slices. Marinate the diced vegetables with a little olive oil and spread on a few slices of bread with some rocket.
5. Serve the bruschetta with the remaining tomato sauce and the feta dip for dipping.

## For this recipe we used:

Finely Chopped  
tomatoes 300 gr

