

# TOMATO AND MOZZARELLA BUSCHETTE



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** -

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**Ingredients :** Serves 4

- 4 slices country loaf - 4 tbsp of tapenade - ½ garlic cloves - 1 tomato - 8 mozzarella slices - 8 fresh basil leaves

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1. Bake a country loaf according to the recipe.
2. Make the tapenade according to the recipe, halving the amounts.
3. Very lightly toast the slices of bread in the toaster (or the oven) and rub them with the halved garlic cloves.
4. Wash the tomatoes and slice them in the midi bowl with the 2-mm slicing disc.
5. Transfer to a colander and sprinkle with salt to drain out the excess liquid.
6. Spread the bread slices with the tapenade. Top with the sliced tomato, followed by the mozzarella. Season to taste.
7. Place under the oven grill for 3 minutes, or until the cheese has melted.
8. Decorate with a few fresh basil leaves.
9. Serve slightly warm.

Mini Plus ■

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