



THAT'S AMORE

Want to get creative with Italian cooking? Start with this beautiful bruschetta from Napolina

There's no denying Italian food is in a league of its own. From melt-in-the-mouth gnocchi to scoops of zesty gelato, the Italians have made an art of creating bold flavours using nothing but simple, quality ingredients. And while you may not be visiting the country's sun-kissed shores this year, you can still bring a bit of Italian flair to your table with Napolina.

Napolina is passionately proud of its Italian roots. And that's why it champions only the finest ingredients – from heady balsamic vinegar sourced directly from Modena to heavenly tomatoes plucked from the sun-drenched slopes of Naples.

So, go on, try making this moreish bruschetta the Italian way. With creamy hummus, sweet roasted tomatoes and a generous splash of olive oil, it's made for al fresco dining on a hot summer day.

White bean, garlic & tomato bruschetta

15 MINUTES | COOK 8 MINS | SERVES 4

cherry tomatoes 500g halved
Napolina Extra Virgin Olive Oil 2 tbsp
Napolina Balsamic Vinegar 1 tbsp
garlic 2 cloves, crushed
sourdough bread sliced
avocado 1 finely sliced
Napolina Extra Virgin Olive Oil to serve
basil, small bunch, roughly chopped, to serve

For the hummus

Napolina Chickpeas 1 x 400g can drained, water reserved
Napolina Drained Cannellini Beans 2 x 150g cans
lemon 1 ½ zested and juiced
tahini 2 tbsp

garlic 2 small cloves, peeled
Napolina Extra Virgin Olive Oil 3 tbsp

- To make the hummus, blitz all the hummus ingredients plus 100ml of the chickpea water in a food processor, then season to taste, cover and chill until ready to serve.
- Preheat the oven to 220C/ 200C fan/ gas 7. In a bowl, mix the tomatoes with the Napolina Extra Virgin Olive Oil, Napolina Balsamic Vinegar, crushed garlic, salt and freshly ground pepper. Line a baking tray with foil, space out the tomatoes on it and roast for 10-15 mins, until they're soft and a little charred.
- Meanwhile, toast the sourdough slices to your liking and top with the chilled hummus, grilled tomatoes and avocado slices. To serve, drizzle with extra virgin olive oil, season and garnish with basil.