



BRUSCHETTAS WITH JOYA® APPLES

Makes about 25-30 bruschettas



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INGREDIENTS:

Bruschettas

- 2 medium multigrain or white baguettes, cut in thick diagonal slices
- olive oil for brushing

Topping 1

- 100 g goat's cheese, sliced
- 1-2 JOYA® Apples in the skin, cut in wedges and then thinly sliced
- poppy seeds
- handful micro herbs

Topping 2

- 1 x 180 g tub hummus
- 1-2 JOYA® Apples in the skin, halved and thinly sliced
- handful wild rocket or more micro herbs

Topping 3

- 150 g halloumi cheese, sliced and pan-fried
- black pepper and lemon juice to taste
- 1-2 JOYA® Apples in the skin, cut in thin wedges and pan-fried
- 20-25 capers
- handful micro herbs

METHOD:

1. Bruschettas: Preheat the oven to 180 °C and line a large baking tray with baking paper. Lightly brush baguette slices on both sides with oil and roast for 15-20 minutes or until golden brown and crispy. Allow to cool.
2. Toppings: Choose one of the topping combinations or use all three for a variety of bruschettas. For topping 1, place cheese on the bruschetta, top with apple, poppy seeds and micro herbs. Topping 2: spread a thick layer of hummus on the bruschetta. Place apple on top and garnish with wild rocket or micro herbs. To assemble topping 3, season the fried halloumi with pepper and lemon juice and place on bruschetta. Add pan-fried apple, capers and micro herbs.
3. Serve on a platter at a lazy picnic. Pack elements separately and assemble just before eating or let everyone make their own bruschettas.

**FIRM
SWEET
CRUNCHY
APPLE**

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