

# Basil, spinach & olive pesto, ricotta & tomato bruschetta

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Preparation 20 | Cooking 5 mins | Makes 8

8 slices soy & linseed sourdough bread  
Olive oil spray  
3 garlic cloves, halved lengthways  
350g fresh ricotta  
400g mixed tomatoes, sliced  
Small basil leaves or micro-ress, to serve (optional)

### Basil, spinach & olive pesto:

½ cup basil leaves  
½ cup baby spinach leaves  
2 tbs toasted pine nuts  
½ cup green (Sicilian) olives, flesh chopped (discard seeds)  
1 garlic clove, minced  
⅓ cup extra virgin olive oil

**STEP 1** To make the basil, spinach & olive pesto, combine basil, spinach, pine nuts, olives and garlic in a food processor. Pulse until evenly chopped. While the motor is running, gradually add oil and process until well combined. Season with salt and pepper to taste. Set aside.

**STEP 2** Preheat a char-grill pan over high heat. Spray the sourdough bread on both sides with oil. Rub with the cut-side of the garlic. Char-grill bread for 2-3 minutes on each side or until golden. Top toast with ricotta and tomatoes. Drizzle with the pesto. Scatter with basil leaves or micro-ress if liked and serve.

**NOTE:** Store any leftover pesto in an airtight container in the fridge and use within 5 days.