

Bella Italia!...*the taste of the Med*

The perfect starter or light lunch option, juicy vine tomatoes combined with mozzarella, salad leaves, balsamic dressing and tangy prosciutto is a staple favourite at the award-winning Ellis's restaurant at Greenwoods Hotel & Spa. Executive chef Daniel Holland Robinson shares his Italian go-to dish, perfect for two people.



Prosciutto & Vine Tomato Bruschetta

Serves 2

Ingredients

- ½ small red onion, finely chopped
- 8 medium vine tomatoes coarsely chopped
- 2-3 garlic cloves, crushed
- 6-8 leaves fresh basil, finely chopped
- 4 slices freshly cut prosciutto
- 30ml balsamic vinegar
- 60ml extra virgin olive oil
- 1 small loaf crusty bread

Method

1 In a large bowl, mix the onions, tomatoes, garlic and basil, taking care not to mash or break up the tomatoes too much. Add the balsamic vinegar and extra virgin olive oil

2 Add salt and pepper to taste, mix again and cover and chill for at least an hour. This will allow the flavours to soak and blend together.

3 Slice the baguette loaf diagonally into 8 thick slices and lightly toast them until they are golden on both sides. Serve the mixture on the warm slices of bread and top with the freshly cut prosciutto. If you prefer the mixture at room temperature remove from the fridge half an hour before serving with a glass of crisp Pinot Grigio. Buon appetito!

Ellis's at Greenwoods Hotel & Spa is open to hotel guests and non-residents seven days a week. To book contact Reservations on 01277 829990 or visit greenwoodshotel.co.uk for more details. Greenwoods Hotel & Spa Stock Road, Ingatstone Essex CM4 9BE