

# TUNA BRUSCHETTA

## INGREDIENTS

**1 cup grated cheese (mozzarella or tasty are best)**  
**1 small tin tuna, drained and flakes**  
**1/2 onion finely chopped**  
**2 teaspoons chopped parsley**  
**Salt & Pepper to taste**  
**Thick sliced bread, about 4 slices**  
**2 tblsp olive oil**  
**2 cloves garlic, sliced in half lengthways**

## METHOD

For the topping, mix together the cheese, tuna, onion, parsley salt and pepper.

Brush bread slices with olive oil, then grill both sides, one of them only barely.

Rub the barely grilled side of each slice with the cut side of garlic.

Top the bread slices with the tuna and cheese mixture, making sure to cover all of the bread.

Grill again until cheese melts and topping is golden.



## EXTRA'S & TIPS

For some more flavour, add cherry tomato halves to the tuna mixture - and/or chives, oregano or dill.

Chopped raw baby spinach leaves are great added to the tuna mixture

Surprisingly delicious cold as well - great for a summer al fresco brunch.

**KALLISTA**  
GENERAL STORE  
& CELLARS

THE  
*Better Food*  
COMPANY

## KALLISTA GENERAL STORE & CELLARS

85 Monbulk Road, Kallista VIC 3791  
admin@kallistageneralstore.com.au  
(03) 9755 2577  
FB| KallistaGeneralStore

[kallistageneralstore.com.au](http://kallistageneralstore.com.au)