

WINE AND OLIVE ESTATE

## Tuna Bean Bruschetta

**RECIPE 65/98** 

## What you will need:

12 slices Italian-style bread

Morgenster Extra Virgin Olive Oil, for drizzling

2 x 400g tins of cannellini beans, drained and rinsed

45ml Morgenster Extra Virgin Olive Oil

30ml lemon juice

salt and pepper

185g tin of tuna in brine, drained and flaked

1 small red onion, finely diced

1 red pepper, finely chopped

1 tomato, seeded and chopped

60g Morgenster Nocellara Green Olives, chopped

grated rind of 1 lemon

60ml chopped chives

to serve, rocket leaves



## **How to prepare:**

Preheat oven to 200°C.

Place the bread on a baking tray, drizzle with oil and bake for 10 minutes, until crisp. Remove and set aside.

Meanwhile, put the drained beans in a bowl and mash roughly with a potato masher.

Stir through the oil and lemon juice.

Season with salt and pepper.

Add the rest of the ingredients and mix well.

To serve, place a few rocket leaves on each slice of toasted bread.

Spread the bean mixture on top, drizzle with extra olive oil and serve immediately.

Recipe supplied by The Star, Angela Day.