

Bruschetta Pomodoro has always been one of my favourite appetisers — fresh, simple, and full of color. From my time in the UK, I learned to appreciate the art of presentation, but it was the Italians who taught me that true flavor comes from simplicity and passion. Growing up in Bermuda, I've always valued dishes that bring people together, and bruschetta does exactly that — it's vibrant, social, and full of heart. It's a reminder that great food can travel the world yet still feel like home



Ingredients

- 1 French baguette or rustic Italian bread, sliced
- 3 ripe tomatoes, finely diced
- 2 cloves garlic, minced
- 1 small red onion
- 1 small handful fresh basil leaves, chopped
- 2 tbsp extra virgin olive oil (plus more for brushing)
- 1 tsp balsamic vinegar (optional for depth)
- Salt and freshly ground black pepper, to taste



Bruschetta Pomodoro



Serves: 4



Prep Time: 10 mins |

Cook Time: 5 mins |

Total Time: 15 mins

Method

1. Prepare the Bread:
2. Lightly brush bread slices with olive oil and toast them on a grill pan or under the broiler until golden and crisp.
3. Make the Topping:
4. In a bowl, combine diced tomatoes, minced garlic, red onion, basil, olive oil, balsamic vinegar, salt, and pepper. Toss gently to mix.
5. Assemble the Bruschetta:
6. Spoon the tomato mixture generously onto each toasted bread slice.
7. Finish and Serve:
8. Drizzle lightly with olive oil and serve immediately — fresh, vibrant, and full of flavor.

CHEF WILL'S TIPS:

- Chef Will's
- "Bruschetta Pomodoro is a dish that reminds me of my travels and training — how simplicity and freshness can create magic on a plate. It's proof that sometimes, the best dishes need nothing more than great ingredients and a little heart."
- Chef William Smith Local
- www.willsmithkitchen.com
- [@WillSmithKitchen](#) "Bringing Local Flavor to Every Table"