

Grilled Capsicum Bruschetta



Ingredients

3 mixed colour capsicums	200g goats cheese
1 French stick, sliced into 1cm slices	1 tsp fresh lemon juice
2 whole cloves of garlic, sliced in half, plus 1 tsp extra garlic, finely chopped	1 tbsp fresh oregano, finely chopped, plus extra to garnish
2 tbsp olive oil	1 tsp salt
1 tbsp balsamic vinegar	Freshly ground black pepper

Directions

Step 1 – Prepare the barbecue for direct cooking over medium heat (200°C-220°C). Brush the cooking grills clean with a wire brush.

Step 2 – Place the whole capsicums onto the grill and close the BBQ lid. Roast the capsicums, turning occasionally to char all sides. Once charred and softened, remove the capsicums from the grill, place into a heat proof bowl and cover with cling wrap. Set aside to cool.

Step 3 – Clean the grills and place the bread slices onto the grill to char slightly on both sides. Once cooked, remove the bread from the BBQ, rub one side of each slice with the halved garlic cloves and drizzle lightly with olive oil. Set the bread aside.

Step 4 – Combine the goats cheese, lemon juice, oregano, salt and pepper in a small bowl. Set aside.

Step 5 – Remove the capsicums from the bowl, remove the blackened skin and seeds and slice the capsicums into thin strips. Toss the strips together with the balsamic vinegar.

Step 6 – To assemble, spread the goats cheese mixture onto the bread slices, top with the capsicum strips and garnish with extra black pepper and the extra oregano. Serve immediately.

