

Strawberry, Feta & Prosciutto Bruschetta

Makes 8

Preparation time = 15mins (+10mins marinating)

Cooking time = 4mins

- 250g Victorian strawberries, hulled
- 2 tablespoons white balsamic vinegar*
- ground black pepper
- 300g jar marinated feta, drained and lightly mashed
- 8 slices Italian style bread
- olive oil
- 60g thinly sliced prosciutto, torn into small pieces
- 1 cup baby rocket
- 25g toasted hazelnuts, coarsely chopped (optional)

1. Slice strawberries and place in a ceramic or glass bowl. Add vinegar and pepper and stir gently. Set aside for at least 10 minutes. Drain, reserving liquid.
2. Heat a stove top grill or barbecue over a medium-high heat. Brush both sides of each bread slice with olive oil. Grill, in batches if necessary, for 2 minutes each side or until golden.
3. Spread with feta, then top with strawberries, lightly pressing them onto the feta. Top with prosciutto and rocket and sprinkle with hazelnuts. Drizzle with a little of the reserved strawberry marinade and olive oil. Serve immediately.



Cooks tip: White balsamic vinegar is found in the vinegar section of the supermarket.