

# Boursin Cheese Roasted Tomato Bruschetta



## Ingredients

Sliced tomatoes – you can use cherry or any other variety. If I use a large slicing tomato, I will cut it in half, so it fits on my sliced baguette.

Olive Oil to coat the coat the tomato and brush the baguette slice

Salt and Pepper

2 small garlic cloves, thinly sliced or minced

Boursin Cheese – Garlic and Herb

Balsamic Glaze

Baguette – I use a sour dough baguette, but choose the flavor you prefer

## Directions for the baguette slices

### Step 1

Slice the baguette and brush each side with olive oil. Grill or broil the slices and set aside. I typically put my in the oven on 400 degrees and turn them so both sides have a nice crunch. Don't overcook the slices or they will get hard.

### Step 2

When the baguette has cooled, add a nice layer of Boursin cheese to each slice.

**Directions for the Bruschetta:**

Preheat oven to 425 degrees

**Step 1**

In an oven proof skillet or pan, or cookie sheet, drizzle the tomatoes with olive oil, season with salt and pepper and garlic. Gently toss to coat the tomatoes.

**Step 2**

Roast about 20 minutes until the tomatoes have released their juices. With our fresh tomatoes, I carefully watch the tomatoes, so they don't overcook. Each variety cooks a little differently so just be mindful to keep an eye on this step.

**Step 3**

I now place the slices on a pretty service dish. Then I place a neat pile of tomato on each baguette slice. Drizzle with Balsamic Glaze. And garnish with fresh basil.