Bruschetta with Chicken fillet with sun-dried tomatoes and anchovies

15 minutes

10 persons

Ingrediënten

- 10 slices Chicken fillet with sun-dried tomatoes
- 1 large Italian bread roll
- 1 clove garlic
- Thyme
- 1 dl olive oil
- Pepper
- 2 green tomatoes
- 2 anchovy fillets
- Dash of olive oil

Bereiding

Cut the Italian bread roll into slices 1 cm. thick.
Finely chop garlic and mix with the olive oil, thyme and pepper from the mill.
Rub the slices in herb oil and bake for 4 to 5 min. at 180°C.

Finely chop the anchovies and heat them in a small pan with a dash of olive oil. When the anchovies have melted through, remove the pan from the heat.

Cut the tomatoes into 4 and remove the seeds. Cut the tomato flesh into moon shapes, mix with the anchovies and season with pepper. Place the tomatoes on the lukewarm bread slices and garnish with Chicken fillet slices with sun-dried tomatoes.

Finish with anchovy, micro lettuce and serve.

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