

Charred Sourdough Soldiers with Roasted Cherry Tomatoes

Ingredients:

- 18 vine ripened cherry tomatoes
- 2 red onions sliced very thinly into rings
- $\frac{3}{4}$ cup white cider vinegar
- 2 teaspoons castor sugar
- $\frac{1}{2}$ sea salt
- 3 tablespoons Extra Virgin Olive Oil. Extra to serve
- 6 toast slices of artisan light sourdough bread
- 3 whole cloves of garlic peeled
- 100g Chris' Traditional Three Olive Dip
- $\frac{1}{2}$ bunch continental parsley
- sea salt to serve

Method:

- Preheat oven to 180C.
- In a bowl or jar mix vinegar, sugar and salt.
- Slice onions very thinly on a mandolin and blanch in hot water for 20 seconds. Drain and place in vinegar solution for about 30 minutes.
- Place cherry tomatoes on an oven tray, lightly brush with oil, season with salt and roast for 15 minutes or until split. Set aside ready for assembly.
- Preheat grill pan. Brush bread slices with oil and char on a high heat to deep brown almost black on both sides. Lightly scratch and rub the presentation side of the toast with the fresh garlic clove and drizzle with a little extra oil. Cut each slice into three even soldiers.
- Spread a generous layer of Chris's Traditional Three Olive Dip on each of the soldiers, smash two to three

