



**PREP**  
15 min

**COOK**  
6 min

**SERVES**  
6

# Festive Bruschetta Wreath

## INGREDIENTS

1 baguette, sliced into 1 cm rounds  
2 tbsp The Olive Tree Extra Virgin Olive Oil  
200 g cherry tomatoes, finely diced  
1/4 cup pomegranate seeds  
100 g fresh mozzarella or ricotta, crumbled  
1 clove garlic, minced  
Fresh basil leaves, torn  
Small rosemary sprigs, for garnish  
Stonemill Salt and Pepper  
Balsamic glaze (optional)

## DIRECTIONS

1. Preheat grill or BBQ to medium-high. Arrange baguette slices on a tray, drizzle with olive oil, and grill 1-2 minutes per side until golden.
2. Rub the cut side of the garlic clove over the warm bread. In a bowl, combine cherry tomatoes, pomegranate seeds, and a pinch of salt and pepper. Mix gently.
3. Spoon mixture onto toasted bread, then top each with mozzarella or ricotta. Garnish with torn basil leaves and small rosemary sprigs.
4. For extra flavour, drizzle lightly with balsamic glaze. Arrange bruschetta on a large platter in a wreath shape.
5. Scatter extra pomegranate seeds and rosemary around the platter for a festive finish.



Good Different



To keep the bread crisp, prepare the tomato and pomegranate topping ahead of time, but don't assemble the bruschetta until just before serving. This way, the bread stays crunchy and the colours stay bright and festive.