

Fresh tomato bruschetta with mint and labneh recipe



The extra virgin olive oil harmoniously blends the tomatoes' freshness and the tangy taste of labneh. It's ready in minutes and tastes wonderful - perfect for every occasion

We like to keep things simple, using fresh ingredients for a memorable flavor. So when we're looking for a recipe that you can easily whip up at the end of the day, fresh tomato bruschetta with mint and labneh is one of the best recipes we've come up with. It's about to help you get the most out of your bottles of extra virgin olive oil.

The fresh tomato bruschetta with mint and labneh recipe is the go-to recipe for every occasion, especially during the hot summer months. But to keep it simple and fresh-tasting, just throw everything together in five minutes and you're done. It's a fresh tomato bruschetta with labneh, mint, and extra virgin olive oil.

Because there are only a handful of ingredients, making this delicious fresh tomato bruschetta with mint and labneh is a simple project. Using the best quality products, it's ready in minutes. **Using the best quality products, it's ready in minutes. The beauty is you're done.**

Here's what you'll need:

Fresh Tomato Bruschetta With Mint And Labneh

- 1 loaf bread
- 1 cup labneh
- 1 medium tomato, thinly sliced
- 1/2 tsp salt
- 1 tsp fresh basil
- 1 tsp fresh oregano
- 1 tsp fresh mint
- 1 tsp fresh lemon juice
- 1 tsp fresh olive oil
- 1/2 tsp extra virgin olive oil - the star of the dish!

Optional (highly recommended)

- 1 clove of garlic

For homemade labneh

- 1/2 tsp salt
- 2 cups fresh whole milk yogurt

How to make fresh tomato bruschetta with mint and labneh – Easy recipe

First things first. What is labneh?



Labneh, laban, or labneh is a thick, creamy yogurt cheese made out of strained full-fat yogurt (the Greek yogurt). Labneh is a staple in Middle Eastern cuisines, known for its versatility.

Labneh has a texture similar to that of cream cheese but with a tangy taste. It's a versatile and healthy ingredient. The amount of labneh, however, is important when making it. You can use it as a dip for vegetables and bread or as a cream cheese.

In this recipe, it forms the base of our fresh tomato bruschetta. Plus, it goes beautifully with extra virgin olive oil.

Delicious Facts: Labneh is loaded with protein and good fats to boost your immune system. It's a light and healthier alternative to regular cheeses.

You can buy ready-made in your local supermarket or prepare yours at home. All you need is a strainer and a bowl. The best part of making labneh is that it's incredibly easy to make.

1. A 1-cup amount of whole milk yogurt is a base. It's lightly seasoned the full-fat plain yogurt and pour the right amount of salt over the top.

2. Place it in the fridge and let stand for 24 hours.

Note: 1 cup yogurt will yield 2 cups labneh.

That's all you need to get started. In reality, no time, you can make creamy labneh at home for a much better taste. Bruschetta with olive oil that will have a tangy taste for hours.



With that being said, let's get into our easy fresh tomato bruschetta with mint and labneh recipe.

Step 1: Get the bread ready

Get four slices of bread diagonally around half an inch thick.

Now, toast the bread in a grill. It's not as much as the grill heats that a slice of bread can look like a slice of toast. It's more about the texture.

If you can't grill the bread, toast it.

What about the oven? Well, you can broil the bread, but the oven is not the best for this recipe. It's better to grill the bread.

However, you can also grill the bread if you want it to be a bit more crisp on the sides.

Step 2: optional but highly recommended for all the food lovers

An olive oil you love the best of the grill, but the perfect olive oil is the one that has the most flavor. The best olive oil is the one that has the most flavor.

It's not just about the quantity you need, but also the quality. You want the best quality olive oil for your recipe. That's why we recommend you use the best quality olive oil for your recipe.

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Step 3: Putting it all together

Just before serving, spread the labneh evenly on each piece of fresh toast bread. Put a pinch of salt on it.

Once the bread is ready, place them on top of the labneh. Now it's time to add some of the dressing.

Drizzle off the fresh basil and fresh mint. Then, sprinkle them on top of the tomatoes.

Add a pinch of salt.

Ready to serve? **Quickly the bruschetta with a drizzle of extra virgin olive oil.** It's so easy to make. It's so easy to make. It's so easy to make.

The olive oil is used because it's the best quality olive oil for your recipe. That's why we recommend you use the best quality olive oil for your recipe.

Tip: If you like to keep things more casual, you can also serve the bread in a glass and the labneh and tomatoes on the side for a dip to top it.

Final Thoughts

This easy fresh tomato bruschetta with mint and labneh recipe is versatile and perfect for every occasion. It's a simple and healthy recipe that's easy to make. It's a simple and healthy recipe that's easy to make.