

Bocconcini and Roast Vegetable Roll on Crostini with Witlof Salad and Vital Organic Rooibos Tea and Cranberry

Serves 4

Preparation time 30 minutes

Cooking Time 45 minutes

Ingredients

1 zucchini	4 witlof leaves
1 eggplant	30g mango
1 red capsicum	30g pome granate
4 pieces of bocconcini cheese	30g grape
1 ciabatta bread	Tea Sesame Dressing
500ml Vital Organic Rooibos Tea	100ml olive oil
50g cranberries	30g sesame, blended finely
70g sugar	5ml vinegar
½ lemon	1 tsp lemon juice little
1 tbsp red wine	tea reduction
Witlof Salad	1 tsp mustard

Method

1. Cut eggplant and zucchini into thin long strips.
2. Roast the red capsicum and remove skin. Cut into thin long strips.
3. Roll the bocconcini cheese with the red capsicum, zucchini and eggplant.
4. Cut X thin slices of ciabatta bread and toast until crispy.
5. Place prepared bocconcini on the ciabatta toast and put in oven, 180°C, for about 10-15 minutes. Bake until cheese is melted.
6. Meanwhile, make the sauce. Reduce sugar and tea in a saucepan until 1/3 liquid. Add red wine, lemon juice and cranberries to the saucepan.
7. Make Witlof Salad and Tea Sesame Dressing.
8. Serve ciabatta toast with cranberry tea sauce placed next to witlof salad. Drizzled salad with tea sesame dressing.

