



Snail Bruschetta



Serves 2



15 minutes

INGREDIENTS

- 1 crusty French stick
- 2 tomatoes
- ½ red onion
- Handful of fresh basil
- 100 g feta cheese
- 2 tbsp olive oil
- 1 tin of snails

DIRECTIONS

1. Slice and toast small French stick rounds.
2. Dice your tomato and onion and place in a bowl.
3. Rip basil leaves and crumble feta into bowl.
4. Add olive oil and season with salt and pepper.
5. Assemble ingredients on toasted French stick rounds and place whole snail on top.



Breakfast

with Kim Napier

on 91.7 and the ABC listen app

