

Bruschetta with Oven-Roasted Tomatoes and Fontina

YIELD: 10 SANDWICHES

¼ baguette (5 in/13 cm)

Olive oil, as needed

5 plum tomatoes

¾ tsp/3.75 g salt

¼ tsp/0.50 g ground black pepper

1½ fl oz/45 mL olive oil

½ fl oz/15 mL balsamic vinegar

¾ tsp/0.75 g chopped marjoram

5 oz/142 g Fontina, grated

1. Cut the baguette on the bias into slices ¼ in/6 mm thick. Brush the sliced bread with oil and toast in a 375°F/191°C oven for about 10 minutes, or until crisp and lightly golden along the edges.
2. Blanch and peel the tomatoes. Slice them in half lengthwise and scoop out the seeds. Place the tomatoes cut side up on a wire rack and place the rack on a parchment-lined sheet pan.
3. Season the tomatoes with salt and pepper, drizzle with oil and vinegar, and finish by sprinkling with the marjoram. Turn the tomatoes cut side down on the rack. Season the opposite side with salt, pepper, and a small drizzle of oil.
4. Roast the tomatoes in a 325°F/163°C oven until moisture in the tomatoes is reduced by half, about 1 hour.
5. Place ½ oz/14 g cheese on each of the toasts.
6. **Sandwich Assembly:** Top each toast with a tomato and heat in a 375° F/191°C oven for 7 to 10 minutes, or until the cheese has melted and begun to brown.