

**SUN 24 SEPT 2023**  
**TASTE CAMDEN**  
**12PM-5PM**

**CAMDEN TOWN FARM, CAMDEN**

**CAMDEN**  
**FEST**  
**IVAL**

## **SPRING VEGETABLE BRUSCHETTA**

### **Ingredients:**

- 3 Slices Sourdough Bread
- 200g Ricotta
- 1 Shallot
- 1 Lemon
- 1 Zucchini
- 1 Clove Garlic
- 1 Punnet Cherry Tomatoes
- 1 Large Red Chilli
- 1 Bunch Mint, Basil and Parsley
- 1 Bunch Thyme
- 1 Small Head Fennel
- 200g Guanciale (Sliced)
- Olive Oil
- Salt and Pepper

### **Method:**

1. Slice the zucchini and season with olive oil.
2. Hard fry in hot pan.
3. Chop and mix through a little ricotta and chopped herbs.
4. Thinly shave the fennel and fry in a little olive oil with sliced garlic, shallot and chilli. Add thyme at the end.
5. Season the bread with olive oil, toast in pan, rub with clove of garlic.
6. Top one with zucchini ricotta, herbs and lemon.
7. Top the other with guanciale fennel, garlic, tomatoes and herbs.

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