



JAFFA ORANGE BRUSCHETTA

Makes

12

Time

20
mins

Level

SIMPLE

Kcal

122
per portion

You will need

One baguette, sliced

For the citrus topping:

One cup ripe cherry tomatoes, diced
Two Jaffa oranges, chopped and rind removed
2 tbsp freshly-squeezed Jaffa orange juice
Handful basil, finely chopped
1-2 tsp honey or date syrup

For the whipped feta:

150g feta
2-3 tbsp Greek yoghurt
1 tbsp fresh basil, finely chopped
1 tbsp fresh mint, finely chopped
Zest one Jaffa lemon

PUT SOME
#JAFFAJOY
IN YOUR BELLY

Our step by step guide

Step 1

Start by toasting your baguette slices. Set aside.

Step 2

Toss together all ingredients for the citrus salad.

Step 3

Place the ingredients for the whipped feta into a blender, then whizz until smooth and creamy. Season, if needed.

Step 4

To serve, spread the whipped feta onto the toasted and sliced baguette. Top with the orange citrus salad and serve immediately.

Step 5

Enjoy!

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