



## Roasted Tomato, Fig Balsamic & Pesto Artisan Sandwich



A quick and easy sandwich which resembles a Caprese style. The roasted tomatoes become sweet and juicy while roasting. The combination with the soft cheese, basil pesto and Fig Balsamic Syrup, is a combination made in food heaven, the flavours are just amazing.

Try this sandwich for lunch or dinner, and even good enough for a delightful breakfast.

Contact Us on the Website to order:

- The Deli Coffee Co. Mediterranean Salt
- The Deli Coffee Co. Fig Balsamic Syrup

Serves 1

100gr Cherry Tomatoes  
Babylonstoren Olive Oil (available in-store)  
The Deli Coffee Co. Mediterranean Salt (use with grinder)  
75gr grated Mozzarella or Burrata Cheese  
Babylonstoren Basil Pesto (available in-store)  
The Deli Coffee Co. Fig Balsamic Syrup  
4 Rocket leaves  
2 slices of your choice of bread

### Steps

Put the Cherry Tomatoes in a baking tray. Season with The Deli Coffee Co. Mediterranean Salt (use with grinder). Drizzle with Olive Oil and roast for 30 minutes or until the tomatoes are soft and cooked. Set aside to cool down.

Toast the 2 slices of bread. Spread Basil Pesto on top of one of the slices of toast. Layer with the Mozzarella or Burrata cheese. Then add the roasted Rosa Tomatoes and Rocket leaves on top and lastly drizzle with The Deli Coffee Co. Fig Balsamic Syrup. Put the second piece of toast on top and enjoy...

Best Sandwich ever...