

Roasted tomato sandwiches and organic hummus with Brittany seaweed



4 people

10 min preparation time

5 min cooking time

All ingredients

- 2 of 105 g **verrines** of [la belle-iloise seaweed hummus](#)
- 4 **large slices** of farmhouse bread
- 24 **cherry tomatoes**
- 2 spring **onions**
- 8 pitted **black olives**
- 4 **handfuls** of salad
- A few fresh** herbs for decoration

Steps

- 1- Preheat the oven to 240°C (gas mark 7/8)
- 2- Place the whole cherry tomatoes and the onions, cut lengthways into strips, in a non-stick dish
- 3- Bake for 5 minutes
- 4- Toast the slices of bread
- 5- Spread $\frac{1}{2}$ jar of hummus on each slice of bread and place the cooled tomatoes, onions and sliced olives on top
- 6- Garnish with a few fresh herbs and serve with a few salad leaves