

## OTAH TUNA FOCACCIA

Serves 4 - 6

### INGREDIENTS

1 piece	Gardenia Focaccia
1 jar	AYAM brand otah tuna
½ cup	Spring onions, chopped
½ cup	Cherry tomatoes, chopped

### METHOD

1. Pre-heat the oven in 180 degree Celsius for 10 minutes.
2. Chop the cherry tomatoes and spring onions and set aside.
3. Slice the Gardenia Focaccia bread into half lengthwise.
4. Place in the oven for 4-6 minutes until toasted or slightly golden brown.
5. Spread generous amount of Ayam Brand Otah Tuna on top of each slice of focaccia bread and sprinkle with chopped spring onions and cherry tomatoes.
6. Add some herbs such as rosemary or thyme for added flavour.

