

How to make

Bruschetta al pomodoro

Serves 1

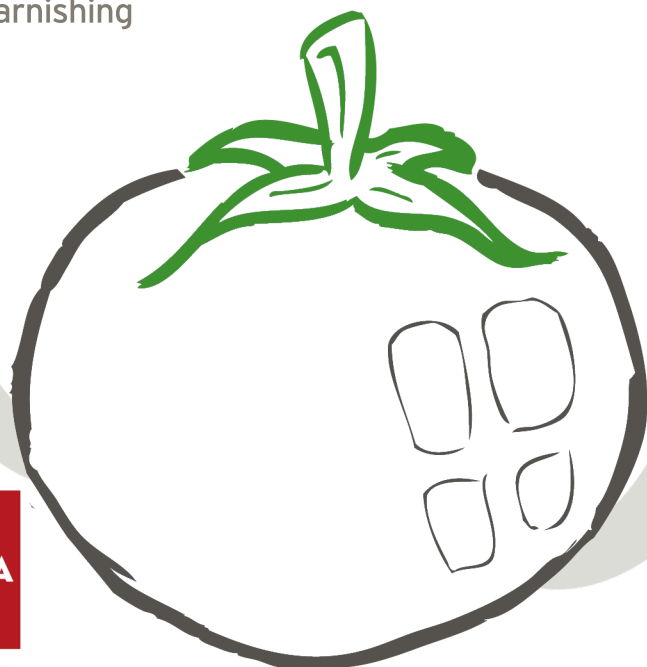
Ingredients:

- One slice of bread (ideally ciabatta bread)
- 6 small tomatoes on the vine/ or 5-6 cherry tomatoes
- 3-4 fresh basil leaves
- 20 ml of extra virgin olive oil
- Pinch of salt and pepper
- Half a clove of garlic

Preparation:

Cook in 4-5 minute. Half an hour marination time for tomatoes.

1. Wash the tomatoes and cut into quarters. Chef's tip: ensure that the tomatoes are at room temperature.
2. Place into a bowl, add salt and pepper, thinly sliced basil, olive oil and mix together thoroughly.
3. Marinate at room at temperature for half an hour to develop the full flavour of the ingredients.
4. Slice the bruschetta bread, put in the grill and toast on both sides until golden brown (for approximately 2 minutes).
5. Remove from the grill and rub half the cut glove of garlic (cut side facing down) onto one side of the bread, so that the garlic melts into the bread.
6. Spoon the tomato marinade on top and serve, garnishing with a sprig of basil.



STRADA

Cucina Italiana