

TASTE OF THE WORLD

INTERNATIONAL
recipes



BALSAMIC BRUSCHETTA

YIELD: 25 BRUSCHETTA

Bruschetta originated in Italy as a way to salvage stale bread, but now it is a favorite antipasto, or appetizer. Traditionally it is served with tomatoes and balsamic, but there are many other versions that feature meat, cheese, and beans. This flavorful, packed bread is a great way to begin an Italian meal.



INGREDIENTS

4 Roma tomatoes

¼ cup fresh basil

¼ cup shredded parmesan cheese

1 clove minced garlic

½ tbsp balsamic vinegar

½ tsp olive oil

⅛ tsp Kosher salt

⅛ tsp black pepper

1 baguette loaf

DIRECTIONS

1. Dice tomatoes into 1cm pieces & place in a large bowl.
2. Finely chop basil and add to bowl.
3. Add parmesan cheese, and minced garlic to bowl and toss.
4. Pour balsamic vinegar in a small bowl.
5. Add olive oil, kosher salt, and black pepper to the small bowl, and mix.
6. Combine balsamic mixture with tomato mixture and mix.
7. Slice baguette into ¼ inch slices and toast for 5 minutes at 350°.
8. Remove from the oven and place a heaping spoonful of the mixture on each slice.