

Bruschetta al pomodoro



INGREDIENTS

- 1 Italian or Sourdough bread
- 1 Garlic clove minced
- Extra Virgin Olive oil
- 2 Large Tomatoes chopped
- Salt to taste
- Pepper to taste
- Chopped fresh basil

Description

A classic Italian appetiser, served to accompany aperitifs or served as started, it is easy to make and pleases everyone

Preparation

Slice the bread and toast it until lightly browned, either in a toaster or oven. While the bread is being toasted, chop the tomatoes and put them in a bowl, add extra virgin olive oil, chopped garlic, salt and pepper and mix.

Once the bread is ready, in a serving plattee, align the slices and add the mixture on top of each one, add a leaf of basil before serving.

A different ways of preparing the Bruschetta al pomodoro include brushing the garlic over one side of the bread and chop the basil and add it to the mixture, the difference is in the flavour. Brushing the garlic diminishes the garlic flavour and chopped basil adds basil taste to the mixture.