

Ricetta



INFORMAZIONI

From the garden
(Dal giardino)

- Basil
- Tomatoes
- Garlic
- parsley

TITOLO:

Bruschetta

INGREDIENTI:

- Loaf of ciabatta or pane de casa bread
 - Bowl of tomatoes
 - ½ cup of fresh basil
 - ½ of a Spanish onion
 - Fresh cracked pepper
 - Sprinkle of salt
 - 1 Garlic clove
 - Olive oil
- Optional extras**
- Oregano
 - Mixed herbs
 - Italian herbs
 - Chilli flakes
 - Fresh parsley
 - Parmesan
 - Balsamic vinegar

METODO:

1. Using the appropriate knife slice the bread you have on your bench. Each of you need to take turns
2. Place the sliced bread onto a baking tray and brush it with olive oil
3. Cook it in the oven for about 5 minutes – I will bring it to your bench when its done.
4. When your bread is in the oven use your silver bowl to collect tomatoes
5. Chop and seed them like I showed you and place them back in them in your large silver bowl when done
6. Then collect basil and chop that like I showed you and place in the bowl with the tomatoes
7. Collect half a Spanish onion and dice that like I showed you, place that In your large silver bowl too
8. Now collect any optional herbs and extras and place that in your bowl with your tomatoes
9. Tip the remaining olive oil into the tomato mix and toss / mix with your large spoon
10. Get a clove of garlic, peel it and half it like you were shown
11. Use the garlic and rub it on the toasted bread
12. Spoon the tomato mixture onto your toasted bread

Buon appetito!



Season (la stagione)

Summer

Appetizer

Primo Secondo

Contorno Dolce

Equipment (Attrezzatura)

- small bowl
- baking tray
- pastry brush
- knives
- small spoon
- large spoon

Yield (prodotto)

4 serves of bruschetta

