



Bruschetta

BREAD

Slice sourdough or baguette in ½ inch thickness. Lightly brush olive oil infusion. Grill both sides.

DRESSINGS

Chickpea Dressing: 1 can of chickpeas. Drain chickpeas from can. Remove skin from chickpeas. Put in food processor or mash with fork while mixing with good quality olive oil. Season to taste with salt and pepper

Baked Squash Dressing: slice squash into small cubes. Place in a baking dish pour olive oil over the squash and season with salt. Bake at 350 degree until tender.

TOPPINGS

Mini mozzarella balls or kesong puti slices, micro arugula leaves, ricotta cheese, sliced olives, grilled eggplant. Once you have prepared all the basic ingredients, start having fun by making your own combinations.

SUGGESTED COMBINATIONS

Bruschetta with chickpea spread and grilled zucchini

Bruschetta with squash spread and grilled eggplant

Bruschetta with baked tomatoes topped with mini mozzarella slices and micro arugula

Bruschetta with ricotta cheese - the combinations are countless