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## Recipe number twenty-seven

For this starter, which shows off our multiple award-winning olive oil, you need only a few ingredients! The bruschetta is made in a moment and tastes delicious every single time.

### Bruschetta al pomodoro

#### Ingredients per person

first prepare the topping:

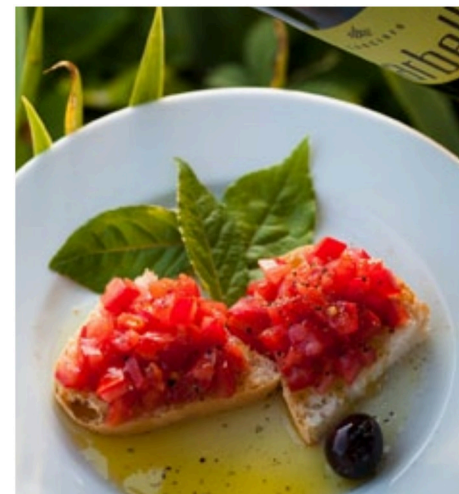
**100 g fully ripe tomatoes** wash, cut into small cubes with the skin on, salt them and after half an hour pour off the water they release. If you are in a hurry, drain them straight after cutting.

**¼ clove of garlic** crush and add it, season with  
**Salt and pepper** to taste,  
**¼ tbsp olive oil** and  
**finely chopped** basil are added.

**2 half slices of bread** toast and rub lightly with  
**a peeled**  
**garlic clove** , then put the prepared tomatoes on top and flavour generously with  
**olive oil** to finish.

The plate becomes even richer with two slices of mozzarella and a few olives!

Podere Riparbella  
Agriturismo ecologico  
Agricoltura biologica  
58024 Massa Marittima, Italia  
T +39 0566 91 55 57  
www.riparbella.com



#### VERONICA'S TIP:

If you have no tomatoes to hand, simply make a bruschetta all'olio: rub the toasted slice of bread lightly with garlic, pour the olive oil over it, salt and pepper, and it is done! In Tuscany this is also called «una fettunta».