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Recipe number twenty-seven

Podere Riparbella
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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
Bruschetta with tomatoes

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!

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».