

Dulciz



HarmonizTaste.



Bruschetta



Bruschetta

8 minutes to prepare

5-6 minutes to cook

Dulciz Red tomatoes · 100g

Dulciz Yellow tomatoes · 100g

Bread · 4 slices

Burrata · 100g

Fresh basil · 10 leaves

Extra virgin olive oil · 40ml

Fine salt · To taste

Dried oregano · To taste

a baking tray and grill in the oven at 180°C for 5-6 minutes. Let cool.

Cut the Burrata or Mozzarella cheese into slices and top the grilled bread slices.

Wash the Dulciz tomatoes and cut them in half. Compose your bruschetta to taste.

Fresh basil sauce:

Blend together 20g of water, 10 fresh basil leaves and 40ml of extra virgin olive oil and a pinch of salt. Using a spoon, drizzle the sauce over the bruschetta to taste and garnish with oregano.

Chef says:

For this recipe I use Burrata, a traditional Italian cow's milk cheese typical from the Apulia region. Burrata is not easily found outside Italy and can be perfectly replaced with Mozzarella cheese or any other spreadable goat's cheese.

