

# olivabella

slow food for your fast life

## Insanely Easy Bruschetta (broo-ske-tah)

There are many variations of Bruschetta, but the most delicious (and easy) by far is the classic version that follows:

Take one loaf ciabatta (focaccia or Pane Altamura works well also), slice in half length wise. Drizzle lightly with any Oliva Bella olive oil of your choice (we use Rustico for this recipe) and grill, toast or broil.

Chop up fresh summer tomatoes, Blue Moon Farm\* garlic, and freshly picked basil. Put together in a bowl and sprinkle with sea salt and a generous drizzle of oliva bella olive oil, let sit for 10 minutes.

When bread is crispy/chewy, spoon blended ingredients over bread, along with the juice/oil mixture, top with a dusting of fresh cracked black pepper and a touch of grated Parmigiano and serve immediately.

It's like taking a bite into summer!

Variations are easy. Add sliced Vidalia or red onions (but not too much or that flavor will overwhelm), Thai basil, cucumbers, celery, freshly shucked summer corn, pitted olives, crumbled Gorgonzola – whatever strikes your fancy. The **KEY** is that all the ingredients are **fresh and in season!**

**\*[www.bluomoongarlic.com](http://www.bluomoongarlic.com)**

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