

Bruschetta rustica

15 min 

1 

2 

5 min 

Ingredients

4 slices of Schär Rustico, cherry tomatoes, garlic, basil, olive oil, poss. black olives and/or capers

Method

Toast the Rustico in the oven (or on the barbecue). Chop up the cherry tomatoes, mix in the basil leaves. Rub the toasted bread with a garlic clove and then sprinkle with coarse salt. Drizzle with olive oil and arrange the tomatoes on top. Eat warm.

Variant 1: Mix the diced mozzarella in with the tomatoes and then use olives or capers in place of the basil

Variant 2: Leave out the tomatoes and eat the bread with just garlic, salt and olive oil.



Oscar's tip

Bruschetta was originally made with freshly-pressed olive oil, which has a bitter after-taste and is dark green in colour. In Tuscany they use 2-day-old (unsalted) bread.

