

# CHEF BABA

## BRUSCHETTA

### INGREDIENTS

- 1 loaf Ciabatta Bread- sliced half inch thick
- 12 Roma Plum Tomato - small dice
- 1 bunch Fresh Basil - chopped
- 3 tbs. Garlic - minced
- 4 oz. Extra Virgin Olive Oil
- 1 pinch Oregano
- 1 Fresh Mozzarella
- 2 oz. Balsamic Glaze
- Salt & Pepper to taste

### METHOD

Lightly dip both sides of the sliced bread into a herbal garlic oil.

Grill both sides of the bread until you have a nice rustic char.

Toss the diced tomato with all the remaining ingredients.

Garnish w/ fresh mozzarella & a balsamic reduction glaze.

So simple it's criminal.

Experiment w/ different Bruschetta Sampler toppings such as:

Roasted Pepper Chick Pea Hummus,  
Gorgonzola Walnut & Apple, Olive Tapenade  
& Grilled Eggplant Caponata...

# BON APPÉTIT