

Bruschetta ala Chef Baba

Ingredients:

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

Instructions:

1. Preheat your grill or grill pan on medium heat.
2. In a small bowl, mix together the minced garlic and extra virgin olive oil.
3. Lightly dip both sides of the sliced bread into the herbal garlic oil mixture.
4. Once the grill is hot, grill both sides of the bread until you have a nice rustic char. Set aside.
5. In a medium bowl, toss together the diced tomatoes, chopped fresh basil, oregano, salt, and pepper.
6. To assemble the bruschetta, place a spoonful of the tomato mixture on top of each grilled bread slice.
7. Top each bruschetta with a slice of fresh mozzarella.
8. Drizzle the balsamic glaze over the top of each bruschetta.
9. Garnish with fresh basil leaves, if desired.
10. Serve immediately and enjoy!

Experiment with different bruschetta sampler toppings, such as lobster meat, roasted pepper chickpea hummus, gorgonzola walnut and apple, olive tapenade, or grilled eggplant caponata.

This recipe makes a perfect appetizer for a dinner party or a delicious snack any time of day. Enjoy!