

Savor the Essence of Italy with this easy Bruschetta recipe

Bruschetta has long been a staple in Italian cuisine, with origins dating back to ancient Roman times. The dish's name is derived from the Italian word "bruscare," meaning "to roast over coals." Back then, farmers would grill slices of stale bread over an open fire and rub them with garlic cloves, creating a simple yet nourishing snack.

Today, bruschetta remains a beloved appetizer or light meal, often served alongside a glass of crisp white wine or robust red. The beauty of this dish lies in its simplicity, allowing the freshest, most vibrant ingredients to shine.

Difficulty Easy / Beginner	Prep time 10 minutes	Cooking time 5 minutes	Servings 2 persons
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Ingredients

Here is our take on this popular Italian dish.

- ☐ 3 slices of bread
- ☐ Olive oil (Olivor brand)
- ☐ 1 whole garlic bulb
- ☐ Cherry tomatoes, sliced
- ☐ Fresh or dried basil leaves
- ☐ Mozzarella slices
- ☐ Italian seasonings and oregano
- ☐ Salt and freshly ground black pepper



Directions

Slice the bruschetta into smaller portions and immediately serve it, while the bread is still warm and crisp. Enjoy this classic Italian delight that celebrates the simplicity and quality of its ingredients.

- 1 Preheat your oven to 180°C.
- 2 Drizzle the bread slices with olive oil and place them on a baking sheet. Toast the bread in the preheated oven for about 5-7 minutes, or until lightly golden.
- 3 Wrap the whole garlic bulb in aluminum foil and drizzle with olive oil. Place the foil-wrapped garlic in the oven alongside the toasted bread and roast for 20 minutes, or until the garlic is soft and fragrant.
- 4 Once the garlic is roasted, carefully unwrap the foil and scrape the soft, mushy garlic over the toasted bread.
- 5 Top the garlic-rubbed bread with mozzarella slices along with diced ripe tomatoes, basil leaves, and a drizzle of olive oil.
- 6 Season with salt and freshly ground black pepper.

