



BRUSCHETTA

Ingredients:

8 to 10 Roma or plum tomatoes (diced)

1 bunch of fresh sweet basil leaves (chopped)

5 to 6 cloves of fresh garlic (diced or pressed)

½ cup grated Parmesan or Romano cheese

¼ cup of Macala Extra Virgin Olive Oil

Salt and pepper to taste

Preparation:

Place everything into a bowl and mix well.

Cover and put into the fridge and let it set and chill a bit.

In the meantime, slice a Baguette into 1/4 inch slices and toast on both sides in grill pan or frying pan on medium- low heat. (Pour a nice coating of Macala Olive Oil on the bottom and heat first).

Arrange the toast on a platter or large plate and top with the tomato mixture.

Your snack or appetizer is ready to serve!

(Refrigerate any leftover topping to use later.)