

Fresh Mozzarella Bruschetta

1 14-inch French baguette
2 tablespoons extra virgin olive oil
1½ cup diced Roma tomatoes
½ cup finely chopped red onion
¼ teaspoon salt
1/8 teaspoon garlic powder
3 logs (8 oz. each) Culinary Tours Sliced Fresh Mozzarella
Cheese
Extra virgin olive oil

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Toss tomatoes, onion, salt and garlic powder together in a small bowl. Place 2 mozzarella slices onto each bread slice; top each with 1 tablespoon tomato mixture. Stack basil leaves and roll up tightly lengthwise; slice thinly crosswise to create basil chiffonade. Drizzle oil lightly over tomatoes and sprinkle with basil chiffonade. Yield: 24 appetizers.



Recipe for #412953 CT Specialty Cheese Marketing
Perfect Pairings by Becky Roller 07/02/20