

Parmesan Pesto Bruschetta

- 1 14-inch French baguette
- 2 tablespoons extra virgin olive oil
- 1 cup refrigerated prepared pesto
- 1 pint grape tomatoes, halved
- ½ cup pine nuts, toasted
- 1 cup Culinary Tours Shredded Parmesan Cheese

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. Spread 2 teaspoons pesto on each slice of bread. Top with equal amounts of grape tomato halves, 1 teaspoon pine nuts and 2 teaspoons cheese. Yield: 24 appetizers.



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