

Basil, Mozzarella, & Tomato Crostini



Preparation time: 30 min

Difficulty: Easy

Ingredients

- EVO Oil: 4 tbsp
- French baguettes: 2 large, sliced 1-inch thick
- Fresh basil leaves: 1 cup
- Fresh mozzarella cheese: 16 oz, sliced 1/4-inch thick
- Garlic: 6 cloves
- Salt and pepper: To taste

For this recipe we used:

Finely Chopped Tomatoes 13-oz



Preparation

The toastest with the mostest. This Basil, Mozzarella, and Tomato Crostini is the summer appetizer you've been waiting for! The soft, smooth, and absolutely decadent purée of Pomìto Finely Chopped Tomatoes will have you drooling. These little bites of Italy come together with creamy mozzarella and fresh basil to dance across your taste buds.

Directions:

1. Preheat the oven to 375 degrees F.
2. In the bowl of a food processor, add 1 cup basil leaves, olive oil and 2 cloves garlic. Pulse until smooth, but somewhat chunky. Season with salt and pepper.
3. On a baking sheet, line up baguette slices. Toast in the oven for about 3 minutes or until light golden brown. Working quickly, rub the remaining garlic on the toasted side of each slice and then lay a piece of mozzarella cheese on top. Place bread back in the oven and melt cheese slightly, about 45 seconds. Remove from oven and spread one tablespoon of the Pomìto Finely Chopped Tomatoes on each piece.
4. Place bruschetta on a decorative platter and garnish with basil leaves.