



bowl - ø 13,5 cm, h 7 cm - no. 4771/147, dessert plate - ø 22 cm - no. 4702/147

TOMATO-OLIVE-BRUSCHETTA

Serves 4:

1 leavened bread, 1 peeled garlic clove,
5 egg tomatoes, 3 Tbsp. olive oil,
1 Tbsp. red wine vinegar
1 Tbsp. red chili flakes
salt, pepper from the grinder
50 g rucola, 50 g black olives

Preparation:

Take a not too thin slice of the unleavened bread and roast it on the grill from both sides. Rub the garlic clove a little on one side, salt and pepper. Sprinkle with olive oil.

Halve the egg tomatoes, press out the seeds and juice. Mix the cut pieces of pulp with olive oil, red wine vinegar, chili flakes, salt and pepper. Spread onto the bruschetta together with rucola and the stoned black olives. Finally put some olive oil over it.