

Bruschetta al Pomodoro



Ingredients

4 pieces Slices of Tuscan bread
4 pieces Auburn tomatoes
Garlic
Basil
Oregano
Extra virgin olive oil
Balsamic Vinegar
Salt black pepper

Method

Cut the tomatoes into four slices. Eliminate the water and the seeds.

Cut the diced tomatoes into cubes, put them in a bowl with a minced garlic clove, hand-chopped basil leaves, a pinch of oregano, a pinch of salt, black pepper to taste, balsamic vinegar and a thread of excellent oil. Mix the ingredients well and leave to flavor for a few minutes.

Lightly toast the bread on the grill, in the oven or in the pan, to make it crispy, then spread it over the tomato sauce and serve.