

Bruschetta alla Romana

Bruschetta, at its most basic, is bread that is grilled and then rubbed with garlic and drizzled with olive oil. Topping these tasty toasts with fresh tomatoes makes a popular Roman antipasto, just perfect for the dog days of late summer.

6 to 8 servings

Ingredients

- 1 loaf Crusty Italian bread, cut into 1/2-inch slices
- 6 cloves Garlic, crushed
- 1/3 cup Olive oil
- 6 or 7 Tomatoes, seeded and diced
- Salt and pepper -- to taste
- 1 bunch Fresh basil, shredded



Method

1. Set an oven to broil. Broil the bread slices until they are browned and crispy on each side.
2. Remove the bread from the oven and rub each piece with the raw, crushed garlic cloves. Arrange the bread slices on a platter and brush each with some of the olive oil.
3. In a large bowl, toss the tomatoes with the salt, pepper and any remaining olive oil.
4. Spoon some of the tomatoes over each slice of bread. Drizzle the remaining olive oil over the bruschetta, sprinkle with the basil and serve immediately.

Variations

- If not serving the bruschetta immediately, serve the tomatoes in a separate bowl and let diners spoon them over the bread themselves.
- Use fresh oregano instead of basil if you like.

Notes

- Although often pronounced 'broo-SHET-uh' by English speakers, the correct pronunciation is "broo-SKET-uh."
- Called **fettunta** in Tuscany.