

CROSTINI
AND BRUSCHETTA

SICILIAN
Bruschetta

makes 8 pieces

8 slices of crusty Italian bread
($\frac{1}{2}$ in./1 cm thick)
 $\frac{1}{4}$ lb smoked Mozzarella,
shredded
1 jar ($8\frac{1}{2}$ fl. oz./265 mL)
PASTENE Italian Bruschetta
PASTENE Extra Virgin
Olive Oil for drizzling

- 8
100 g
1
- Toast bread until barely golden. Drizzle lightly with olive oil. Sprinkle cheese evenly over bread slices, leaving a border (about $\frac{1}{4}$ in./1.5 cm) all around.
 - Place bread slices under a preheated broiler for a few seconds, or until the cheese bubbles.
 - Drain the Bruschetta and spoon over the melted cheese. Serve immediately.

