

CHEESE BRUSCHETTA *with Dried Tomatoes*

4 servings

1 cup	Marsala wine	250 mL
12	PASTENE Dried Tomatoes	12
¼ cup	PASTENE Grated Romano Cheese	60 mL
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
½ cup	Provolone cheese, grated	125 mL
¾ cup	fresh basil, finely chopped	175 mL
¼ cup	fresh thyme, finely chopped	60 mL
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
1	garlic clove, minced	1
8	slices of crusty Italian bread	8
1	jar (8½ fl. oz./265 mL) PASTENE Italian Bruschetta	1

- In saucepan, bring wine and tomatoes to a boil. Remove from heat and set aside for 25 minutes. Drain tomatoes, and set aside.
- Preheat oven broiler.
- Mix cheeses and herbs; set aside.
- Combine olive oil and garlic.
- Brush bread with garlic mixture. Top each piece with some of the Bruschetta, some cheese mixture and a piece of tomato.
- Broil until cheese melts and bread is crisp. Serve immediately.

