

Tartines "Méditerranéenne"

BRUSCHETTA
WITH TOMATO BASIL

 **Pilz**
Backwelt
La cuisine de Valérie

Preparation time: 30 min

Serves 4

- 4-5 Pointed Rolls
- 750 g "San Marzano" tomatoes
- 500 g burrata
- 2 cloves of garlic
- fresh basil
- salt and fresh pepper
- olive oil

Preparation

1. Cut the Pointed Rolls into slices of 1 cm and roast them golden-brown in the oven at 220 °C.
2. Let them cool down and aromatize the upper side of the roll slices by spreading the peeled garlic glove.
3. Cut the tomatoes into small cubes and chop fresh basil. Put the ingredients into a bowl, season with olive oil, salt and fresh pepper and mix them.
4. Spread the mix evenly on the bottom of the roll slices. Refine them by placing the chopped burrata and basil leaves on top.
5. Finally finish it off with olive oil, salt and fresh pepper.



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