

Bruschetta with Yellow and Red Tomatoes, Garlic and Buffalo Mozzarella with Fresh Basil Chiffonade

Serves
20 Pieces

Ingredients

1 thin long loaf of Italian bread, or one chiabatta bread
1-medium yellow tomato, diced
1-medium red tomato, dices
1- 6oz ball of fresh buffalo mozzarella, diced
1/2 cup of fresh basil, chiffonade
3 cloves of garlic, diced
1/4 cup extra virgin olive oil
balsamic vinegar
Kosher salt and fresh ground black pepper

Preparation Instructions

Cut bread into 1/4 inch slices, dip in olive oil and toast under the broiler until golden brown. Put all of the ingredience in a medium bowl and mix well. add salt and lack pepper and let sit for 10 minutes or overnight in the refrigerator.

Spoon a little onto each slice of bread and serve with a drizzle of balsamic on the top.