Bruschetta classic



Ingredients

10

- 10 slices of sturdy brown bread
- 25 g Bresc Beemster garlic puree
- 100 g olive oil
- 375 g Bresc Pomodori marinati
- 100 g Bresc Pesto di basilico
- basil leaves

Preparation method

Preheat the oven to 200°C. Mix the garlic puree with the oil and spread it on the slices of bread. Toast them briefly in the oven. Divide the marinati over the slices and drizzle the pesto over it. Garnish with basil leaves.

Used bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Pesto di basilico 1000g



Bresc Pomodori marinati 1000g

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