



Bruschetta

Ingredients

Tomatoes (8)
Spices- Arugula (1/2 a cup) Rosemary (1/2 tsp) Oregano (1/2 tsp) Garlic (2 ½ cloves)
Onion (1/4 cup)
Salt (1/2 tbsp) and pepper (about 20 cranks)
Balsamic (just a splash)
Cheeses (Romano and Parmesan half and half)
Ciabatta bread (2 loafs)
Olive oil

How to Prepare

Cut tomatoes into quarters and remove the “pulp” of the tomato. Dice the remaining tomatoes; add in spices, salt and pepper, and a splash of balsamic. Next, take a cast iron pan and put it on low heat, add in a splash of olive oil and add a quarter cup of the cheese mixture to the pan. Thin it out like a pancake and brown. Wait for the cheese to cool and slice the bread. Place cut bread on a plate and drizzle both sides of the bread with olive oil. Toast bread and cut the cheese crunch. Take fresh garlic and rub on the toasted bread. Add bruschetta mix onto bread and top with the cheese crunch. Enjoy!

THE LEANING TOWER OF PISA
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI

Bon Appétit!