

## **Buona Bruschetta** (*pronounced broosketta*)

Bruschetta is the epitome of cucina rustica. It can be found all over Italy. In its simplest form, bruschetta is the original garlic bread, grilled, rubbed with garlic, drizzled with olive oil and sprinkled with salt and pepper.

The bread should be of firm texture with a crusty exterior. Cut into half inch thick slices. Toast or grill until light golden brown with a soft interior. Then rub the surface with a peeled garlic clove and drizzle with extra virgin olive oil. Sprinkle with sea salt and a few grindings of black pepper.

**Bruschetta con salsa cruda** - coarsely chopped fresh garden tomatoes, olive oil, S&P, torn basil and garlic

**Bruschetta con pomodoro e cipolla** - onions, capers, oregano or basil

**Bruschetta con rucola e pancetta affumicata** - tomatoes, rendered crisp bacon pieces, arugola, and slivers of garlic

**Bruschetta di fichi** - thin slices of salami or prosciutto topped with mashed figs and honey

**Bruschetta al salmone affumicato** - smoked salmon, onion slivers, capers, olive oil, and black olive puree

**Bruschetta con alicine e prezzemolo** - chopped tomatoes, parsley, crushed hot red pepper and anchovies

**Bruschetta 'ncapriata** - puree of white cannellini beans cooked with garlic, rosemary and olive oil

**Bruschetta con acciughe e peperoni** - spread toast with anchovy paste diluted with olive oil, top with slivers of roasted red, yellow and green peppers and a few capers

These bruschetta tips are compliments of Michele Topor from Northend Market Tours in Boston Mass. Take a trip to Italy while visiting Boston!  
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