

# How to...

## **BUILD A BRUSCHETTA BOARD**

### **Board Building Blocks**



**BREAD BASE**



**BRUSCHETTA**



**ADD ONS**

#### **CHEF'S TIP:**

For a Gluten-Free friendly serving option, opt for sturdy gluten-free crackers, gluten-free garlic bread, Parmesan crisps, or a bed of lettuce

#### **ACCOUTREMENTS**

- Cured Meats
- Wedge of Cheese
- Pesto
- Pine Nuts
- Fresh or Dried Fruit
- Olives
- Balsamic Vinegar
- Olive Oil

#### **DEI FRATELLI**

#### *Simply Bruschetta Recipe*

##### **Ingredients:**

- 1 (28oz.) can Dei Fratelli Seasoned Diced Tomatoes, well drained
- 4 Tbsp. Fresh Basil, snipped with shears
- 3 Tbsp. Roasted Garlic, minced
- 3 Tbsp. Parmesan Cheese, shredded
- Black Pepper, cracked, to taste

##### **Directions:**

1. Gently combine all ingredients in a mixing bowl with a rubber spatula. Serve over toasted bread.

#### **CHEF'S TIP:**

Bruschetta mix can be made a day or two in advance and stored in an airtight container until ready to serve.