

Traditional Bruschetta



Recipe Rating	
Total Time	20 Minutes
Cooking Time	0 Minutes
Total Labour	20 Minutes
Knife Skills	None

Equipment
Cutting Board Spatula/Spoon Mixing Bowl or Pan

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Fresh Basil, thinly sliced or chopped	30 g	1 oz	60 g	2 oz
Roma Tomato, small cubes	1.3 kg	3 lbs	2.6 kg	6 lbs
Olive Oil	125 mL	4 fl oz	250 mL	8 fl oz
Balsamic Vinegar	60 mL	2 fl oz	120 mL	4 fl oz
Salt	15 g	1 tbsp	30 g	2 tbsp
Black Pepper, powder	15 g	1 tbsp	30 g	2 tbsp
Dried Basil, can substitute for Italian seasoning	15 g	1 tbsp	30 g	2 tbsp
Garlic, minced	30 ml	1 fl oz	60 ml	2 fl oz
Sugar, granulated	20 g	1.5 tbsp	40 g	3 tbsp
Baguette, sliced on a bias	1 ea.	1 ea.	2 ea.	2 ea.

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Method
1. Place all ingredients in a mixing bowl and combine the ingredients
2. Toast baguette and slice on a bias
3. Portion bruschetta mix using a 1 oz scoop and place on a baguette. Garnish with fresh basil.