

Bruschetta

Topping:

- 10 ripe Roma or Campari tomatoes, or 6 medium vine-ripened tomatoes
- ⅔ cup fresh basil, cut into thin ribbons
- ½ cup red onion, finely chopped
- ½ cup freshly grated parmesan
- 1 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 2 tsp **B.R. Cohn Balsamic Vinegar**
- Salt & fresh ground pepper

Bread:

- 1 baguette, sliced lengthwise or rounds
- 2 cloves garlic
- 2 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 2 tbsp finely shredded fresh parmesan

Seed tomatoes and cut into medium dice. Combine with topping ingredients and set aside. Toast baguette in 375 degree oven until it begins to turn golden. Slice garlic cloves in half lengthwise and rub along cut surface of toasted bread. Brush with **B.R. Cohn California Extra Virgin Olive Oil**. Divide topping evenly between baguette slices. Sprinkle with parmesan and toast in oven until cheese melts. Cut diagonally into 16 pieces. Note: Alternatively, **B.R. Cohn Balsamic Vinegar** can be reduced and drizzled over finished bruschetta. To do so, in saucepan, reduce ¼ cup vinegar by half over medium heat (3-5 minutes). Vinegar will form a thick syrup. Drizzle decoratively over bruschetta and serving plate.



30 Mins



Serves 4-6



Pairs with **B.R. Cohn Silver Label Cabernet Sauvignon**

B.R. COHN WINERY & OLIVE OIL COMPANY



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