



# Bruschetta mix



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

## Ingredientes



Respectively:

**Bruschetta 1** - 30ml

**Bruschetta 2** - 10ml

**Bruschetta 3** - 10ml

**Bruschetta 4** - 30ml

**Bruschetta 5** - 10ml

**Bruschetta 6** - 10ml

Gallo Extra Virgin Reserve



**Bruschetta 1** - Gallo Piri

Piri Sauce



**Bruschetta 5** - 20g Gallo

Green Sliced Olives

- **Bruschetta 1**
- 50g tomato
- 20g cucumber
- 20g onion
- Chili pepper to taste
- Parsley to taste
- 1 slice of any type of bread
- **Bruschetta 2**
- 20g sliced ham
- 100g melon
- Basil leaves to taste
- 1 slice of any type of bread
- **Bruschetta 3**
- 50g chickpea purée
- 2 radishes
- Salt and pepper to taste
- Paprika to taste
- 1 slice of any type of bread
- **Bruschetta 4**
- 2 Paris mushrooms
- 20g wild arugula
- 30g cream cheese
- 1 slice of any type of bread
- **Bruschetta 5**
- 40g sliced goat cheese
- 1 garlic clove
- Chopped spring onions to taste
- 1 slice of any type of bread

## Modo de preparação

1

**Bruschetta 1:** Start by cutting the tomato and the cucumber in cubes, chop the onion and the parsley and slice the chili pepper.

2

Then, mix all the ingredients, add the olive oil and season with salt and pepper, serving on a slice of toasted bread.

3

Finish with some drops of Gallo Piri Piri Sauce.

4

**Bruschetta 2:** Put the ham on top of the bread and the melon on top of the ham, cut into small pieces.

5

Add the basil and drizzle with some olive oil.

6

**Bruschetta 3:** Start by grinding the chickpeas with olive oil, salt, pepper and paprika until you get a paste.

7

Then spread this paste on the bread and add the sliced radishes on top.

8

**Bruschetta 4:** First, slice the mushrooms and sauté them in olive oil.

- **Bruschetta 6**
- 30g guacamole
- 30g smoked salmon
- 5 capers
- 1 slice of any type of bread

9

Then, spread the cream cheese on the bread and add the arugula mixed with the mushrooms on top.

10

**Bruschetta 5:** After toasting the slice of bread, rub it with the garlic clove.

11

Put the Gallo Green Sliced Olives and the goat cheese on top, finishing with the chopped spring onions and a dash of olive oil.

12

**Bruschetta 6:** Put the guacamole on top of the bread and then the smoked salmon, together with the capers, on top.

13

Drizzle with olive oil.

### Produtos utilizados



*Reserve*  
Extra Virgin Olive Oil



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



*Green Sliced Olives*  
Olives



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