



Olive bruschetta with cherry tomatoes and ham



Categoria
Vegetariano



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Virgin
Olive Oil Reserve

- 75g of black table olives
- 1 sliced Ciabatta bread
- 200g of cherry tomatoes
- 2 chopped garlic cloves
- Basil, to taste
- 50g of diced ham
- Black pepper, to taste
- Fleur de sel, to taste

Method of preparation

1

Place the bread slices on a tray and bake at 190°C until they are golden brown.

2

While the bread is in the oven, chop the black table olives, the cherry tomatoes and the garlic cloves.

3

Put everything in a bowl, add basil according to taste, diced ham, and season to taste with salt, pepper, and Gallo Extra Virgin Olive Oil Reserve.

4

Remove the bread from the oven, let it cool slightly and put the previous mixture on top of the bread.

5

If necessary, add a drizzle of Gallo Extra Virgin Olive Oil Reserve.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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