

Caprese Bruschetta

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INGREDIENTS

Fresh Mozzarella Cheese

Tomatoes, sliced

Flatbread

Basil

The Olive Branch's 18 year old Traditional Balsamic Vinegar

First we're going to make the actual bread portion of my favorite appetizer. Its simple. First, I get flatbread from my local grocer. They've got wonderful flavors, too. I like the Sundried Tomato and Basil or you can simply use a plain flatbread without any flavor. Take the flatbread and sprinkle the Tuscany or Parmesan Flavored Bread Dipping Seasoning from The Olive Branch over the top. Then, drizzle our Garlic Extra Virgin Olive Oil over the top of that. I usually smooth the mixture out with a pastry brush or the back of a spoon. Set your oven to 350 degrees and put the flatbread on a cookie sheet. I grease first with cooking spray so they don't stick. (You can do more than 1 at a time as well) Keep an eye on them because they only take about 8-10 mins for them to be ready. You'll see them starting to brown up. Take out and cut while still warm. I cut them in a circle shape since my tomato and mozzarella are going to go on the top and their round in shape as well. A cookie cutter works well. Or, if you're like me and don't have cookie cutters, I found out that you can use the lid of the bread dipping seasonings and cut around that! Set to the side on a plate and let cool. They will turn crispy.

Next, slice your fresh mozzarella into a circle. The thickness is up to you but I make it consistent with the thickness of the tomato. Slice your tomato as well. Again, the thickness is up to you. Now that your flatbread has cooled (which only takes about 5 minutes) layer it with a

slice of tomato, fresh mozzarella, and a basil leaf on top. Then, simply drizzle The Olive Branch's 18 year old Traditional Balsamic Vinegar over the top. Put one on a small plate if it's just the 2 of you. Or, put them all on a large plate for the whole family to enjoy. I know the directions seem long but trust me, it literally takes 15 minutes to put together and it's a GREAT appetizer! It's also a great after school snack. My nieces LOVE it!