Bruschetta with Shallots

Savannah · 28/09/2024



Prep Time

16

Dificult

Medium

Servings

8 cups

Description

Shallots are the special ingredient in this easy filling bruschetta The tomato mixture tastes best when prepared ahead of time and chilled for approximately 1 hour

Ingredients

— - 12 roma (plum) tomatoes

— chopped - 1 tablespoon minced garlic - 2 tablespoons minced shallots - 1 cup chopped fresh basil leaves - 1 teaspoon fresh lemon juice - salt to taste - freshly ground black pepper to taste - ? cup extra virgin olive oil - 3 cloves garlic

— cut into slivers - ¼ cup extra virgin olive oil - 1 (1 pound) loaf Italian bread

— cut into 1/2 inch slices

Instructions

1. In a large bowl
2. toss together the roma tomatoes
3. minced garlic
4. shallots
5. basil
6. lemon juice
7. salt
8. pepper and 1/3 cup olive oil. Place the slivered garlic and 1/4 cup olive oil in small saucepan over medium heat. Slowly cook and stir 2 to 3 minutes. Discard garlic. Toast the bread slices
9. and brush with the olive oil heated with garlic. Top slices with the roma tomato mixture.