

Tomato, Olive & Bambini Bocconcini Bruschetta

Ingredients

- 8 Slices Day-old Sourdough Bread
- 2 Garlic Cloves, Halved Lengthways
- 100g Kalamata Olives, Chopped
- 1/3 Cup Extra-Virgin Olive Oil
- 4 Roma Tomatoes, Diced
- 12 La Casa Del Formaggio Bambini Bocconcini Balls Chopped
- 1/4 Cup Small Basil Leaves

Directions

1. Toast both sides of bread until golden. Rub cut side of garlic over 1 side of bread. Drizzle each with 1 teaspoon oil.
2. Top with tomato, Bambini Bocconcini, olives and basil.
3. Season with salt and pepper.
4. Drizzle each with 1 teaspoon of oil and serve

Serves 4.