

## BRUSCHETTA CLASSIC



### USED BRESC PRODUCTS



Bresc Dutch garlic  
Beamster garlic puree  
450g



Bresc Pesto di basilico  
1000g



Bresc Pomodori marinati  
1000g

### INGREDIENTS

10 

- 10 slices of sturdy brown bread
- 25 g Bresc Beamster garlic puree
- 100 g olive oil
- 375 g Bresc Pomodori marinati
- 100 g Bresc Pesto di basilico
- basil leaves

### PREPARATION METHOD

Preheat the oven to 200°C. Mix the garlic puree with the oil and spread it on the slices of bread. Toast them briefly in the oven. Divide the marinati over the slices and drizzle the pesto over it. Garnish with basil leaves.