



BRUSCHETTA *with Bocconcini and Basil*

makes 12 pieces

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| <p>4 balls of Bocconcini cheese,*
drained</p> | <p>4 • Preheat oven to 450°F (220°C).</p> |
| <p>12 thin slices of crusty Italian
bread</p> | <p>4 • Cut Bocconcini into 12 slices. Drain
well on folded paper towels (otherwise
Bruschetta will be soggy).</p> |
| <p>1 jar (8½ fl. oz/265 mL)
PASTENE Italian Bruschetta</p> | <p>12 • Arrange bread rounds on a baking
sheet. Brush each lightly with olive oil.</p> |
| <p>8 fresh basil leaves, chopped</p> | <p>1 • Place a slice of cheese on each bread
slice. Top with Bruschetta. Sprinkle with
basil and oregano and drizzle with a few
drops of olive oil.</p> |
| <p>PASTENE Extra Virgin
Olive Oil</p> | <p>8 • Bake for 10 minutes or until cheese
melts. Serve immediately.</p> |
| <p>dried oregano</p> | |

**Small balls of fresh Mozzarella.*