

# TOMATO BRUSCHETTA

## With Prosciutto and Cheese

*Debi Badger*

### **INGREDIENTS:**

French or sourdough baguette  
Olive oil  
Clove of garlic  
Prosciutto  
Roma tomatoes  
Mozzarella or barotto cheese  
Basil  
Balsamic vinegar



### **DIRECTIONS:**

Slice bread diagonally in no more than ¼ inch slices.  
Pour a little olive oil into a very small bowl and brush the oil onto one side of each slice of bread.  
Toast or grill the bread.  
Peel one clove of garlic, and split one end of the clove.  
Once the bread has been toasted, rub the top of each slice of bread with the garlic.  
Place a small piece of the prosciutto on top of the bread.  
Place a small piece of the mozzarella or barotto cheese on top of the prosciutto. (I like to melt the cheese on the bread for 15 seconds in the microwave, but not necessary)  
Place a basil leaf on top and then a small slice of tomato.  
Salt and pepper optional, although the prosciutto is salty.  
Lastly, add a drop of balsamic vinegar over the top and enjoy!