

DIY Bruschetta Board

Simple to assemble with almost endless combinations, this DIY Bruschetta board is the perfect appetizer or summer meal for grazing with a glass of wine. Have fun discovering your favorite combinations and flavors pairings!

Serves 4

1 French baguette

Minty Pea & Goat Cheese Bruschetta

1 ½ cups fresh peas

½ cup light-packed fresh mint leaves

3 tbsp Milanese Gremolata Olive Oil

1 tbsp Sicilian Lemon White Balsamic

1 cup goat cheese

Sea salt and fresh cracked black pepper to taste

Peach & Walnut Bruschetta

2 peaches

10-15 walnuts

1 tbsp EVOO

1 sprig of rosemary, finely minced

¼ cup Bourbon Maple Dark Balsamic

1 tbsp EVOO

4oz ricotta cheese

Sea salt and fresh cracked black pepper to taste

Caprese Bruschetta

10 cherry tomatoes, quartered

8-10 pearl bocconcini, quartered

10 large basil leaves, thinly sliced (chiffonade)

2 tbsp Basil Olive Oil

¼ cup Italian Herb of Naples Dark Balsamic Vinegar

Sea salt and fresh cracked black pepper to taste

Grill or toast bread slices until just golden brown. Place in a bread basket or arrange on a large serving or cutting board

To make the Minty Pea Spread; In a small saucepan add peas and 5 or 6 whole large leaves). Add ½ cup water and bring to a simmer for 3 minutes. Drain, remove mint, and pour peas into a small bowl. Gently mash with a fork, then stir in olive oil, balsamic, and the remaining fresh mint, chiffonade or finely chopped. Spread goat cheese onto a third of

the toasted baguette slices. Top each slice with the pea mixture and season with salt and pepper. Any leftover pea spread, place in a small bowl on the serving board.

To make the peach walnut bruschetta; Slice the peaches in half around the pit, removing as much flesh as possible. Dice the peach and chop the walnuts. Add peaches and walnuts to a small bowl and toss with EVOO, rosemary and Bourbon Maple Balsamic. Spread a third of the bread slices with ricotta cheese each and spoon the peach mixture on the cheese. Season with sea salt and fresh pepper if desired. Any remaining peach mixture can be placed in a small bowl on the serving board.

To make the Caprese bruschetta; In a nonstick pan, add the Italian Herb of Naples Balsamic. Place over medium heat and bring to a simmer, swirling in the pan gently. Simmer for 3 to 4 minutes or until reduced by half and just about as thick as you desire for a reduction. Remove from heat and let cool. In a small bowl, add the tomatoes, cheese, basil, and olive oil. Toss together and drizzle with the balsamic reduction. Spoon onto the remaining third of the baguette slices. Season with sea salt and fresh cracked black pepper. Any remaining Caprese mixture can be added to a small serving bowl and served on the side with the board.