

## Bruschetta with Extra Virgin Olive Oil



### Ingredients:

Italian bread or a baguette, sliced  
Fine extra virgin olive oil Oroverde  
Lucano Lacrima  
2-3 cloves of garlic  
Salt to taste

### Preparation:

Grill or toast bread slices on both sides. Remove from the heat and rub one side with the garlic cloves. Place on a platter garlic side up, and drizzle with extra virgin olive oil. Serve at once, while hot. If you wish, dress the bruschetta with a chopped mixture of cherry tomatoes and fresh basil.

### Some background:

Traditionally, the first pressing of the olive harvest is tasted on the spot, drizzled over grilled bread. Bruschetta has become a popular restaurant item as well, served with a variety of toppings, from the traditional fresh tomato and basil to thin slices of sweet prosciutto and peppery arugula leaves. In any case, the freshest extra-virgin olive oil is called for.

