

## BRUSCHETTA WITH TOMATOES AND SPECK ALTO ADIGE

15 minutes – easy – 4 portions



### Ingredients:

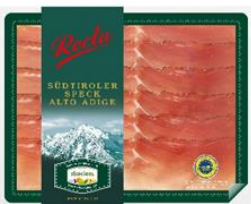
- 200 g Tomatoes
- ½ Finely minced clove of garlic
- 2 tbsp. Olive oil
- 8 Slices of toasted white bread  
(Bruschetta or olive oil bread)
- Grounded peperoncino
- ½ Salt
- Freshly grounded pepper
- 1 tsp. Finely chopped basil
- 8 Slices of Recla Speck Alto Adige PGI

### Preparation:

1. Peel the tomatoes, remove the seeds and dice them.
2. Sauté the garlic in some olive oil and add it to the tomatoes.
3. Season with grounded peperoncino, salt and pepper. Put the ingredients on the toasted slices of white bread.
4. Garnish with basil and the slices of Speck Alto Adige and serve the bruschetta on a plate.

### Tips:

1. Instead of white bread, you can use the bread called “Vinschger Paarl’n” or slices of toast.
2. You can prepare the bruschetta with diced mozzarella or steamed aubergine or courgettes.



### Speck Alto Adige PGI e 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.