



Bruschetta with Toast Points

- 8 Roma tomatoes diced and seeded
- 1/2 cup fresh basil leaves
- 2 tablespoons extra-virgin olive oil
- 3 peeled garlic cloves
- Kosher salt and freshly ground black pepper
- 2 Calistoga French baquettes, sliced 1-inch thick on an angle
- Fresh buffalo mozzarella sliced 1/4 inch thick

Preheat oven to 375 degrees F.

In the bowl of a food processor, add diced tomatoes, 1/2 cup basil leaves, olive oil and 2 cloves garlic. Pulse until smooth, but somewhat chunky. Season with salt and pepper to taste.

On a baking sheet, line up baguette slices. Toast in oven for about 3 minutes or until light golden brown. Working quickly, rub the remaining garlic clove on the toasted side of each slice and then lay a piece of mozzarella cheese on top. Place bread back in oven and melt cheese slightly, about 45 seconds. Remove from oven and spread one tablespoon of the tomato mixture on each piece.

Place Bruschetta on decorative platter and garnish with basil leaves.