



Bruschetta mix



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



Respectively:

Bruschetta 1 - 30ml

Bruschetta 2 - 10ml

Bruschetta 3 - 10ml

Bruschetta 4 - 30ml

Bruschetta 5 - 10ml

Bruschetta 6 - 10ml

Victor Guedes Extra Virgin

Olive Oil Reserve

- **Bruschetta 1**
- 50g of tomato
- 20g of cucumber
- 20g of onion
- Chili pepper, to taste
- Parsley, to taste
- 1 slice of any type of bread
- **Bruschetta 2**
- 20g of sliced ham
- 100g of melon
- Basil leaves, to taste
- 1 slice of any type of bread
- **Bruschetta 3**
- 50g of chickpea purée
- 2 radishes
- Salt and pepper, to taste
- Paprika, to taste
- 1 slice of any type of bread
- **Bruschetta 4**
- 2 of Paris mushrooms
- 20g of wild arugula
- 30g of cream cheese
- 1 slice of any type of bread
- **Bruschetta 5**
- 40g of sliced goat cheese
- 1 garlic clove
- Chopped spring onions, to taste
- 1 slice of any type of bread
- **Bruschetta 6**
- 30g of guacamole
- 30g of smoked salmon

Modo de preparação

1

Bruschetta 1: Start by cutting the tomato and the cucumber in cubes, chop the onion and the parsley and slice the chilli pepper.

2

Then, mix all the ingredients, add the olive oil and season with salt and pepper, serving on a slice of toasted bread.

3

Finish with some drops of Piri Piri sauce.

4

Bruschetta 2: Put the ham on top of the bread and the melon on top of the ham, cut into small pieces.

5

Add the basil and drizzle with some olive oil.

6

Bruschetta 3: Start by grinding the chickpeas with olive oil, salt, pepper and paprika until you get a paste.

7

Then spread this paste on the bread and add the sliced radishes on top.

8

Bruschetta 4: First, slice the mushrooms and sauté them in olive oil.

- 5 capers
- 1 slice of any type of bread
- Sliced olives, to taste
- Piri Piri sauce, to taste

9

Then, spread the cream cheese on the bread and add the arugula mixed with the mushrooms on top.

10

Bruschetta 5: After toasting the slice of bread, rub it with the garlic clove.

11

Put the sliced olives and the goat cheese on top, finishing with the chopped spring onions and a dash of olive oil.

12

Bruschetta 6: Place the guacamole on top of the bread and then the smoked salmon, together with the capers, on top.

13

Drizzle with olive oil.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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