Bruschetta Variation with Olives and Porchetta

A New Take on the Antipasti Classic

Easy 3 Servings 25 min.



Italians are crazy about appetizers—antipasti—and especially crazy about this classic: bruschetta with tomatoes and basil. It's crazy how easy it is—and how delicious.

Ingredients

4 slices of white bread

100 g Parmigiano Reggiano (piece)

100 g sliced porchetta (grilled pork roll)

6 black olives (pitted)

1 can ORO di Parma chunky tomatoes with basil (425 ml)

1 onion

3 garlic cloves

A good handful of fresh oregano

3 tbsp extra virgin olive oil

Salt and freshly ground pepper

Cayenne pepper

Step 1: The Preparation

To make this bruschetta variation, start by finely chopping the garlic and heating it in a pan with olive oil until the aroma of sautéed garlic fills your kitchen. Then toast the bread slices on both sides in the pan and set them aside.

Step 2: Prepare the onions and porchetta

Now chop the onions into small pieces and add them to the pan with the olive oil and garlic. Sauté the onions until they're translucent. Then add the porchetta to the onions and sauté it as well.

Step 3: Prepare the tomato mixture

Next, add the ORO di Parma chopped tomatoes, olives, and oregano to the pan and let them simmer briefly. Finally, season with salt and pepper and add a pinch of cayenne pepper to taste.

Step 4: The Finale

Finally, top the bread slices with the tomato mixture and sprinkle some Parmesan over the bruschetta. Bake in the oven for about 5 minutes, then serve.

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