Tris di Bruschetta: Olives, Mushrooms, and Tomatoes

Olive and mushroom bruschetta complement the popular tomato bruschetta to create a delicious, authentic Italian bruschetta trio

Easy 4 Servings 20 min.



Much like pizza, bruschetta was originally a “poor man’s meal.” When only the crust of the bread was left in the house, people would brush it with olive oil and top it with garlic, chopped tomatoes, and salt to make bruschetta. This appetizer (antipasto) was invented in Abruzzo, a region east of Rome. To this day, bruschetta remains one of the most popular Italian appetizers, available in a wide variety of versions—such as mushroom bruschetta with delicious king oyster mushrooms, olive bruschetta garnished with fresh parsley, or the classic version with tomatoes.

Ingredients

1 baguette

5 tbsp olive oil, for drizzling

150 g king oyster mushrooms

2–3 tbsp Aceto Balsamico di Modena I.G.P.

80 g Taleggio (or another Italian hard cheese)

a few sprigs of thyme

Salt and freshly ground black pepper

1 can of ORO di Parma cherry tomatoes

2 tbsp ORO di Parma Pesto Rosso

a ¼ bunch of basil

4 tsp grated Parmesan

150 g black olives (pitted)

a handful of flat-leaf parsley

1 tbsp capers

4 tbsp olive oil

Step 1: The Preparation

A really good bruschetta stands or falls on the crispy bread—that's the base for the delicious toppings. To make sure the baguette gets nice and crispy, first slice it and arrange the slices on a baking sheet. Now drizzle the slices generously with olive oil and place them in an oven preheated to 180 °C. Once they're golden brown after about 10 minutes, the bread will be perfectly crispy, and you can take them out of the oven.

Step 2: Mushroom Bruschetta

To make the topping for this delicious Bruschetta ai Funghi, first cut the king oyster mushrooms into small cubes, then sauté them in a pan with olive oil. Once the mushrooms have browned nicely, add thyme, salt, and pepper, then deglaze everything with balsamic vinegar. Finally, add the cheese to the pan and let it melt among the mushrooms. Now set the pan aside until you're ready to garnish.

Step 3: Bruschetta with Tomatoes

Bruschetta con Pomodoro is an absolute classic and a favorite among all bruschetta lovers. To make the tomato bruschetta, place the ORO di Parma cherry tomatoes in a bowl and mix them with the ORO di Parma Pesto Rosso. Then finely chop the fresh basil and fold the herbs into the tomatoes. Now all you have to do is finely grate the Parmesan and add it to the tomatoes and herbs. Season with salt and pepper to taste, and this version is now ready to serve.

Step 4: Bruschetta with Olives

Now you're almost done. To make the bruschetta with olives, finely chop the olives, parsley, and capers with a large knife. Transfer them to a bowl and season the chopped ingredients with olive oil, salt, and pepper to taste.

Step 5: The Finale

Now you can finally spread the three prepared toppings on the freshly toasted baguette slices however you like. Now there's just one thing left to do: enjoy! Così gustoso!

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