



## PROSCIUTTO BRUSCHETTA

*Prep: 15 mins • Cook: 5 mins • Makes: 24 toasts*

- 1 baguette
- 2 cloves of garlic, peeled
- 3 tablespoons of olive oil
- 8 ounces of mozzarella, sliced
- 6 slices of prosciutto, thinly sliced
- Sea salt
- Cracked pepper
- Fresh basil, chopped



## COOKING DIRECTIONS

Prepare the bread by slicing it into thin slices. Grill bread just before serving. You can do it under the broiler in your oven, or on the grill. Brush the bread with olive oil on one side. If broiling, place them on a sheet oiled side up and place them under the broiler for 1-2 minutes. Be careful not to burn! If grilling, also grill the bread for 1-2 minutes. When you remove them from the grill or oven, let them cool slightly, then rub the raw clove of garlic on each piece.

If grilling, brush the other side of the bread with oil, then put that side down on the baking sheet or tray. If you are broiling in the oven, just keep the toasts on the sheet with their toasted side up. Top each piece of bread with small, thin slices of prosciutto. Then, top each with a slice of fresh mozzarella. Grill or broil the toasts for 2 minutes, or just until the mozzarella begins to melt. Remove from the grill or broiler and top with salt, pepper and fresh basil.

