



Special Blend Black Truffle Bruschetta

Recipe is exclusively provided by White Truffles Fine Foods



Ingredients

1 Baguette or Artisan Loaf

Approx. $\frac{1}{4}$ cup EVVO (nice quality extra virgin olive oil)

1 pot of perfectly blended Pietro&Pietro Minced Black Truffles & Tartufata

Sea salt to taste

Directions

Preheat oven to 375F. Line baking sheet with parchment paper.

Cut your bread diagonally in thin $\frac{1}{4}$ inch slices (or thicker if you prefer).

Prepare a crostini base: pour the EVVO into a small bowl & lightly brush both sides of the sliced bread with a pastry brush. Add more oil if desired.

Place the bread on a baking sheet until the sheet is filled. Set in the oven for 3 mins then remove carefully and place on a heat-proof surface to slightly cool. In the meantime, add your perfectly blended Pietro&Pietro Black Truffle Pâté and Tartufata into the olive oil bowl & mix with the remaining olive oil. Using a small teaspoon, thinly and evenly spread the truffle blend across the upper bread surface. Return the bread onto the baking sheet, and repeat for all crostini. Sprinkle the crostini with sea salt.

Return to the oven for 3 mins. Remove and enjoy while warm, with a perfectly paired glass of Coronica Malvazija!

