



ANTIPASTI (SALMON BRUSCHETTA)

Known as an aperitif but, thanks to its light acidity, also delicious with salmon bruschetta.



Serves 4–6 people (part of an antipasti spread)



Cooking time: 15 minutes

INGREDIENTS

- 1 loaf ciabatta bread
- Olive oil
- 1 clove garlic
- 2 beefsteak tomatoes
- ½ cup (150 g) green pesto
- ½ lb (200 g) smoked salmon
- 10 leaves fresh basil

Wine suggestion: **Prosecco**

PREPARATION

Fry 10 slices ciabatta in some olive oil until golden brown.

Rub a cleaned clove of garlic over one side of the fried bread, and then spread some green pesto over this.

Top with tomatoes that have been skinned in boiling water and chopped. Then lay some basil leaves and finally pieces of smoked salmon over this.

Delicious as part of an antipasti buffet.