



## Wildwood Ovens Classic Tomato Bruschetta

Recipe By Michael Gerard



### Ingredients

- 1 Baguette of your favorite French bread
- 3 Large Tomatoes ( $\frac{1}{4}$  in. dice)
- 2 Cloves of Garlic (minced)
- 2 Medium Shallots (minced)
- 1 Tbsp Olive Oil
- 1 Tbsp Balsamic Vinegar
- 7-8 Large Basil Leaves (chiffonade)
- TT Sea Salt
- TT Fresh Cracked Black Pepper

### Procedure:

Slice your baguette into  $\frac{1}{4}$ - $\frac{1}{2}$  inch rings. Bake in your wood fired or a 375°F oven until lightly browned and crispy. You may need to turn your slices once during baking.

Dice your tomatoes; mince your shallots and garlic and place together in a bowl. Add olive oil, vinegar, sea salt and black pepper. To chiffonade your basil, roll several leaves together and slice thin. Spoon a small amount of your tomato mixture on each toasted baguette and garnish with sliced basil.