

Relish on Garlic Toasts
(Crostini di Verdure)

INGREDIENTS:

Servings: 2 people

Greens, stems removed	50 g
Small ripe tomato	1
Small garlic clove	1
Finely minced red onion	1 tsp
Fine quality extra-virgin olive oil	2 tsp
Balsamic vinegar	1 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 5

Servings: 4 people

Greens, stems removed	75 g
Small ripe tomatoes	2
Garlic clove	1
Finely minced red onion	2 tsp
Fine quality extra-virgin olive oil	1 tbs
Balsamic vinegar	1 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 10

Servings: 6 people

Greens, stems removed	100 g
Medium ripe tomatoes	2
Large garlic clove	1
Finely minced red onion	1 tbs
Fine quality extra-virgin olive oil	1 tbs
Balsamic vinegar	1 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 15

Servings: 8 people

Greens, stems removed	150 g
Small ripe tomatoes	3
Small garlic cloves	2
Finely minced red onion	2 tbs
Fine quality extra-virgin olive oil	2 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 20

Servings: 10 people

Greens, stems removed	200 g
Small ripe tomatoes	4
Garlic cloves	2
Finely minced red onion	2 tbs
Fine quality extra-virgin olive oil	2 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 25

Servings: 12 people

Greens, stems removed	225 g
Medium ripe tomatoes	4
Large garlic cloves	2
Finely minced red onion	2 tbs
Fine quality extra-virgin olive oil	2 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Thin rounds of best-quality Italian bread	approx. 30

TOOLS:

Chef's knife

Strainer

Bowl

Wooden spoon

PREPARATION:

Peel and chop the garlic clove.

Chop the tomatoes and greens.

Mix the garlic, greens and tomatoes with the red onion, oil, vinegar, salt and pepper. Spread on the bread, and bake in the oven at 150° C until lightly browned.

Butter lightly and rub with garlic clove.

Serve warm.

This recipe was taken from the Journal of Italian Food & Wine ©.