

Party Bruschetta

Antipasti

Servings: 4 slices



Make your own Bruschetta at home. It's quick, easy and a great snack option if you are entertaining guests. I like to make a variety of these and serve them on a wooden cutting board or decorative platter...your guests will be impressed!

4 slices baguette about 3/4 inch thick

4 tsp. of your favorite **QCOM Tapenade**

Grated Parmesan

QCOM Tuscan Estate Extra Virgin Olive Oil (for drizzling)

Lightly toast baguette slices and spoon one tsp. on each slice. Sprinkle with grated Parmesan, then drizzle with Queen Creek Olive Mill Tuscan Estate Extra Virgin Olive Oil.

Wine Pairing: This pairs wonderfully with Proseco or **Queen Creek Olive Mill Almond Champagne**