

Bruschetta Recipe With Frisella (or Bagel)

Ingredients	Preparation
<p>1/2 pound of fresh tomatoes</p> <p>1 bulb of fresh garlic, peeled</p> <p>6 fresh basil leaves</p> <p>Pinch of sea salt</p> <p>Extra Virgin Olive Oil (<u>Quercia Scarlatta</u>, <u>Febo</u>, <u>Aurinia</u>, or <u>Caletra</u>)</p> <p>4 slices of frisella (or can substitute with 2 leftover bagels, sliced)</p> <p>To Serve: - Small bowl filled with water</p> <p>Suggested Wine Pairing: - Domus Hortae Kiaros Nero di Troia Rose</p>	<ol style="list-style-type: none"> 1. Start by selecting fresh tomatoes, and as sweet as possible. Chop into bite sized pieces and put in a small bowl. 2. Finely slice, or crush, a bulb of fresh garlic and add to tomatoes. 3. Slice the fresh basil leaves and add to tomato mixture. 4. Add 1 - 2 tablespoons of the best extra virgin olive oil you can get your hands on, <u>like the ones we import in!</u> 5. Add a sprinkling of sea salt (to taste) and stir. 6. Get a bowl, fill it with water and dip a frisella into it for max 3 seconds. (If instead you are using leftover bagels slices, dry them first in the oven at 155° F for about 2 hours or until firm and crisp, then cool.) 7. Spread the tomato bruschetta mixture onto your frisella. Drizzle of bit of <u>extra virgin olive oil</u> on top and pair with a glass of <u>rosato (rose) wine from Puglia</u>.

Frisella is a dry bread in the shape of a bagel that is sliced that is a tradition of Southern Italy, especially Puglia. It is traditionally served with a tomato bruschetta spread on top - but remember to dip the frisella in water before spreading the topping. Then do like the Pugliese do and pair it with a dry rose wine, like Domus Hortae Kiaros that you can find, along with really good organic extra virgin olive oil, on our website and online shop www.verovino.com