



BRUSCHETTA WITH BEEFSTEAK (CUORE DI BUE) TOMATO, CAPER AND ALMOND PESTO AND OREGANO FROM PANTELLERIA

Categoria: Starter **Tempo di preparazione:** 5 minutes **Difficoltà:** molto facile 

Ingredienti per 1

- 1 slice of sourdough bread about 1 cm thick
- 1 slice of beefsteak (cuore di bue) tomato
- 1 tablespoon of caper and almond pesto (see below)
- oregano
- 1 basil leaf
- extra virgin olive oil

Chef: Alessandro Frassica

A plunge into the Mediterranean, in this case Sicily, with all the typical flavours of our South.

Difficulty: **very easy**

Cost: **low**

Preparation time: **5 minutes**

Makes: **1 bruschetta**

To make the Pesto

- capers from Pantelleria or Salina 45%
- almonds (Pizzuta di Avola variety if available) 10 %
- fresh basil
- extra virgin olive oil

Rinse the capers well of their salt and place in a mixer with the peeled almonds and basil. Pulse drizzling in the extra virgin olive oil until a smooth but not fluid pesto is obtained.

To make the bruschetta

Cut a slice of bread about 1 cm thick, making sure it is neither too thin or too thick, spread with the pesto, place the slice of tomato on the top, making sure that the bruschetta is easy to bite.

Sprinkle with a little oregano and garnish with a basil leaf.

Enjoy *dallo chef* **Alessandro Frassica!**

