

BRUSCHETTA RECIPE FOR SUMMER!



• 1 baguette doré Au Pain Doré

Topping:

- ½ tomato diced
- ½ green pepper diced
- 4 slices of cooked bacon
- 1 cup of Cheddar or Mozzarella cheese
- A few basil leaves
- Olive oil
- Salt and pepper

Preparation:

- Slice the baguette
- Spread butter or oil on the slices
- Mix the tomato, green pepper and bacon with a bit of olive oil, salt & pepper
- Add this mix on the bread slices
- Add the cheese
- Bake at 350°F for 10 minutes, or until the cheese is melted
- Once out of the oven, add a dash of olive oil and a few basil leaves
- Serve

Kid's trick: 🐒

You can toast the bread slices. Then put the mixture in a bowl on the table where the kids can spread on their toast the way they want. In that case, you don't need the cheese. For a Veggie version, don't include bacon.

And that's it, BON APPÉTIT!