

Kuleto's

221 Powell Street, San Francisco, CA 94102

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Bruschetta Pomodoro



Ingredients

- 4 ea Slices rustic artisan bread 1" thick
- 1 ea Raw garlic clove
- ½ cup Extra virgin olive oil
- 4 ea Medium sized heirloom tomatoes in various colors
- 1 ea Small red onion, thinly sliced
- 3 oz. Mountain Gorgonzola, broken into pieces
- 2 Tbs. White balsamic vinegar
- 1 tsp. Coarse ground sea salt
- ½ tsp Ground black pepper

Directions

Toast the bread on a charcoal grill or under a broiler until golden brown. Scrape the garlic clove over the toast slices and then drizzle each of the pieces with oil using about ¼ cup.

Stem, core, and slice the tomatoes about ½ inch thick. Place in a bowl the tomatoes, red onions, Gorgonzola, remaining olive oil and vinegar. Mix gently with salt and pepper to taste.

Arrange the slices of toast and tomatoes on individual plates or on a large serving platter and serve at room temperature.