

Cane Rosso Bruschetta Sampler

Compliments of Jay Jerrier of Il Cane Rosso



To Make Bread:

Ingredients:

- Good Quality Rustic Bread
- Olive oil
- Fresh garlic clove

Brush bread with olive oil on both sides and grill to crispy on a grill, flat top griddle, or a pan until just crispy. Rub with a fresh garlic clove immediately after cooking

To Make Toppings :

Ingredients:

- Local peaches (JT Lemley – Canton, TX)
- Fresh ricotta (Mozzarella Company)
- Prosciutto Crudo (San Daniele or Di Parma)
- Local honey

Spread ricotta on grilled bread, top with sliced peaches, prosciutto and drizzle with honey.

Ingredients:

- Yellow & Red Grape Tomatoes
- Garlic
- Fresh basil
- Sea Salt
- Extra virgin olive oil

Toss tomatoes with sea salt, olive oil and garlic. Roast in a pan in broiler or on grill until almost bursting. Place warm tomatoes on grilled bread with fresh basil. Sea salt and parmigiano are optional.

Ingredients:

- Cannelini Beans
- Shiner Bock beer
- Garlic
- Olive Oil
- Sea Salt
- Parmigiano

Soak beans and braise with Shine Bock. When beans are soft, remove from heat and puree into a spread with garlic, olive oil and parmigiano.
Spread on grilled bread.