



Dark bread bruschetta

Ingredients (four servings):

- 4 big slices bread
- 4 tbsp. (4 EL) oil
- 4 tomatoes
- 5,29 oz (150g) cream fine herbs. We recommend 1 kegs Almonta Fine Herbs.
- salt
- pepper

Preparation:

Heat oven to 160 degrees. Put the bread to the griddle, sprinkle with oil brown it for 3-5 minutes crispy.

Wash the tomatoes, halve them, remove the cores and cut them in little cubes.

Spread Almonta Fine Herbs to the bread, put the tomatoes on it.

Finely season it with salt and pepper.

Nutrition facts (per serving):

- calories: 420 kcal / 1757 kJ
- proteins : 12g
- fat: 18g
- carbohydrates: 53g

