

## Mediterranean bruschetta *(Appetizers)*



### Preparation

Coarsely chop by hand the anchovies, capers, almonds and mix with some crushed garlic. Stone the salted black olives and cut into slices. Dice the tomato finely and mix with the rest of the ingredients. Serve on a toasted baguette.

### Tips

You can even enrich your wonderful Mediterranean bruschetta by adding salt and extra virgin olive oil.

### Trivia

According to some, the history of bruschetta starts in ancient history, during which time the food was served on trays without the use of the modern-day plates and crockery.

### Information

**Preparation** 10 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Anchovies**

**Garlic**

**Capers**

**Basil**

**Almonds**

**Black olives**

**Tomatoes** (fresh)

**Bread**