

# **Bruschetta with Yellow and Red Tomatoes, Garlic and Buffalo Mozzarella with Fresh Basil Chiffonade**

**Serves**  
20 Pieces

## **Ingredients**

1 thin long loaf of Italian bread, or one ciabatta bread  
1-medium yellow tomato, diced  
1-medium red tomato, dices  
1- 6oz ball of fresh buffalo mozzarella, diced  
1/2 cup of fresh basil, chiffonade  
3 cloves of garlic, diced  
1/4 cup extra virgin olive oil  
balsamic vinegar  
Kosher salt and fresh ground black pepper

## **Preparation Instructions**

Cut bread into 1/4 inch slices, dip in olive oil and toast under the broiler until golden brown. Put all of the ingredients in a medium bowl and mix well. add salt and black pepper and let sit for 10 minutes or overnight in the refrigerator.

Spoon a little onto each slice of bread and serve with a drizzle of balsamic on the top.