

Tomato Bruschetta with Mascarpone

My own makeshift recipe



3 small tomatoes, Kumato, Roma, or heirloom, small diced
1 1/2 tablespoons red onion, finely minced
1/2 teaspoon dried oregano, crushed in your palms
1 dash garlic powder, optional
2 tablespoons fresh basil, minced, loosely packed
2 tablespoons Parmigiano-Reggiano cheese, grated
2 tablespoons EVOO
Salt and pepper to taste
Basil leaves to garnish the plate
1 small small French baguette, sliced, about 1/4"
1/3 cup mascarpone cheese, approximate

Yield: 15 pieces

Per Serving (excluding unknown items): 204 Calories; 12g Fat (51.4% calories from fat); 5g Protein; 21g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 203mg Sodium; 4g Total Sugars; 0mg Vitamin D; 21mg Calcium; trace Iron; 199mg Potassium; 20mg Phosphorus.
Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 5

The baguette - In Italy they use their own mini loaf, and it's made without salt. Here in the U.S. it's hard to find an Italian baguette (and I'm using the French word anyway). So use a French mini baguette, that does have salt.

Tostapane - that's a special stovetop grate from Italy that is used for toasting bread on a gas burner. Can't be used on an electric element.

To see how to use one: <https://joanneveir.blogspot.com/2010/01/toast-what-tostapane.html>

To buy one: <https://fantes.com/brustolina-la-gratella-graticola-tostapane-stainless-steel-stovetop-toaster>

1. Toast the baguette slices in a toaster oven heated to 425°F or on broil setting just until the edges begin to brown. Do not overtoast them. Turn slices over and lightly toast the other side. Remove to a plate to cool. You want the interior bread to be soft, not crispy or crunchy. If making ahead, cool the bread and place in a sealed container to avoid humidity. If you have an Italian brustolina, or tostapane grate to toast bread, use it!
2. In a small bowl combine the diced tomatoes, red onion, oregano, garlic powder (if using), Parm, salt, pepper and basil. If time permits, allow mixture to sit for 30 minutes before serving. Can be made several hours ahead.
3. Using a small knife (an appetizer spreader works the best) smear mascarpone cheese in a light layer on each slice of toasted bread, all the way to the edges. Having done this a few times, you don't want to be able to see the bread underneath, so just enough to cover the texture. Using a slotted spoon place about 1 1/2 tablespoons of the tomato mixture on top and garnish with an additional basil leaf, if desired. Serve immediately.

