

Tgelr'g'ht 'Dt waej gwg

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- 1 baguette or better some *pugliese* or *toscana* bread (one large crusty loaf)
- 2 *pomodori* (tomatoes) or a large handful of *pomodorini* (cherry tomatoes)
- 1 *spicchio d'aglio* (garlic clove)
- *Basilico fresco* (fresh basil, a few leaves)
- *Sale*
- *Olio extravergine d'oliva* (extravirgin olive oil)

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- chop the tomatoes and mix in a bowl with salt, olive oil and basil (you can use the whole leaves or mince them, as you prefer).
- cut the bread in disks and toast in the oven for about 5 min (400 F). During the summer you can grill the bread on the bbq.
- Option 1: rub the garlic on the toasted bread
- Option 2: add the garlic (as a whole or minced) to the tomato mix. Leave in the fridge for at least a few hours.
- You can either put the chopped tomatoes on the bread yourself, or for a big group you can serve the bowl on one side, the bread on another, and let everyone help themselves.

Buon appetito!

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