

BRUSCHETTA IS NOT CROSTINI AND CROSTINI IS NOT A SMALLER BRUSCHETTA



The word bruschetta originates from the Italian word bruscare which means something like baking in the oven refers to bread and not the filling. Thus, bruschetta is always made with an Italian bread cut into larger and thicker slices.

The classic recipe is to rub garlic cloves on bread and drizzle with a drizzle of olive oil and lightly roast. After that, make a simple and traditional classic tomato sauce and add basil and cover the bread slices. Finally return the bruschetta to the oven for a few minutes or so 5 minutes.

Crostini means in Italian small gifts. In addition to being smaller than bruschetta, crostini is made with white bread instead of natural yeast bread and most of the time ciabatta bread is used.

The toppings are as varied as possible such as vegetables, meats, cheeses, etc. and the way to prepare it is the same as bruschetta.