

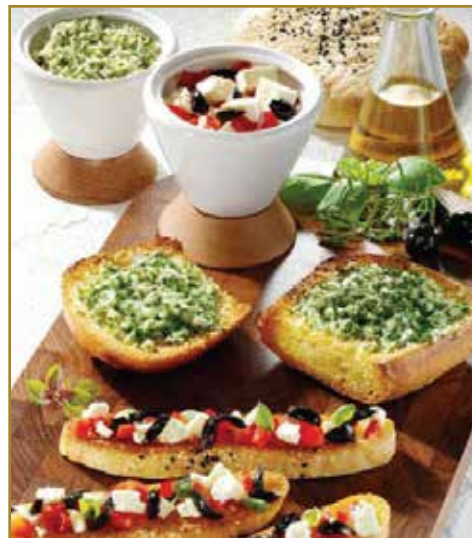


# brassola™ pure kernel, pure taste.

## Bruschetta with Herbs

### Ingredients:

- 1 ciabatta roll
- 5 tbsp Brassola Lemon-Thyme Canola Kernel Oil
- 1 shallot
- 2 cloves of garlic
- 1 bunch of mixed herbs (thyme, marjoram, basil, parsley)
- 2oz grated hard cheese (such as pecorino)
- salt
- pepper



### Preparation:

Cut the ciabatta in half lengthwise and then divide the halves again. Drizzle bread using 2 tablespoons of Brassola Canola Kernel Oil and toast in a preheated oven at 375°F for 2-3 minutes. Dice the shallot and garlic. Rinse, drain and finely chop the herbs. Combine all remaining ingredients and toss with the remaining Brassola Canola Kernel Oil. Top bread with herb mixture and grated cheese. Season with salt and pepper and bake for an additional 4-5 minutes at 375°F.