



➔ APPETIZER ➔

GALLO SALAME PEPPERONI AND OLIVE BRUSCHETTA



INGREDIENTS

- 8** oz. Gallo Salame pepperoni, sliced
- 10** oz. (16 slices) Italian baguette, pre-baked, 1/4 inch slice
- 1/4** cup olive oil
- 2** tsp. Kosher salt or table salt
- 1** tsp. black pepper
- 8** oz. olive tapenade, pre-made
- 5** oz. mozzarella cheese, shredded
- 2** tbsp. Italian parsley, finely chopped

DIRECTIONS

1. First, brush the sliced bread with olive oil.
2. Sprinkle the salt and pepper across all of the sliced bread.
3. Now grill the sliced bread on both sides until char marks are apparent.
4. Next, evenly distribute the olive tapenade across one side of each piece of bread.
5. Place the Gallo Salame Pepperoni on top of the tapenade, again evenly distribute among all the slices of bread.
6. Sprinkle the mozzarella cheese onto each slice and place on a sheet pan under a broiler for 2 minutes (until cheese melts and begins to brown).
7. Lastly, sprinkle with Italian parsley as garnish.