



Strawberry Hazelnut Bruschetta*

prep time:
12 minutes*

cook time:
5 minutes

makes 10 servings

*macerate time extra

grocery list

fresh strawberries

ShopRite imported strawberry preserves

Modena Modenaceti Balsamic Vinegar

fresh basil leaves

pecan raisin bread

ShopRite butter and powdered sugar

ShopRite imported cocoa hazelnut spread
from Italy

Vanity Fair Napkins

*Exclusive Chef Faith Alahverdian recipe.

strawberry hazelnut bruschetta

- 1 qt. fresh strawberries, hulled and large dice
- 2 tbsp. melted ShopRite imported strawberry preserves
- 1 tbsp. **Modena Modenaceti Balsamic Vinegar**
- 2 tsp. basil chiffonade
- 1 loaf pecan raisin bread, cut on bias in ¼-inch thick slices
- 2 tbsp. ShopRite butter, melted
- 1 jar ShopRite imported cocoa hazelnut spread from Italy
- ShopRite confectioner's sugar for garnish

1. In a medium glass bowl, combine strawberries, preserves and vinegar. Allow to macerate 1 hour. Fold in basil just before using.
2. Preheat oven to 350°F. Place bread slices on baking sheets lined with parchment paper and brush with melted butter. Bake until crispy, 5 to 7 minutes.
3. Spread each toast with cocoa hazelnut spread. Top with 1 to 2 tablespoons of the strawberry bruschetta just before serving. Garnish with confectioner's sugar. Serve on your favorite picnic platter with **Vanity Fair Napkins**.

Per Serving: 284 calories, 41g carbohydrate, 6g protein, 12g fat, 5g fiber, 6mg cholesterol, 113mg sodium

cook's journal

kitchen tools

- small knife
- cutting board
- measuring spoons
- bread knife
- medium bowl
- spoon
- baking sheet
- If You Care® parchment paper
- pastry brush

recipe note

This sweet version of the traditional Italian appetizer is pronounced "brus-ket-ta."

a good idea

Try other sweet variations of this appetizer using dried fruits, honey and soft cheeses such as goat cheese or taleggio.

