

Roasted Tomato Bruschetta

- 1 Baguette, sliced
- 2 ounces roasted garlic, divided
- 1 ounce of Parmigiano Reggiano
- 1 pint of mixed baby heirloom tomatoes
- 6 ounces Pomodoraccio tomatoes
- ½ tablespoon minced rosemary
- ½ tablespoon minced parsley
- 1 ounce roasted garlic
- 1 teaspoon Sambal Oelek chili paste
- 1 tablespoon honey
- 1 burrata ball
- ¼ cup fresh basil
- Thick, aged balsamic vinegar or balsamic syrup



Mash down half of the roasted garlic with a fork and spread across one side of baguette slices. Once garlic paste has been added, add Parmesan Reggiano and lightly season slices with sea salt and black pepper. Cook sliced baguettes on a cookie sheet, seasoned side up, in the oven at 350F until golden brown (approximately 10 minutes)

Over high heat, sear 1 pint of baby heirloom tomatoes in a dry pan (make sure the pan is hot enough to char the tomatoes). Remove from heat once the tomatoes start to break down.

In a separate bowl, mix Pomodoraccio tomatoes (cut down into finer pieces depending on preference), rosemary, other half of the roasted garlic (cut down into finer pieces depending on preference), Sambal Oelek, and honey. Add heirloom tomatoes once they have had a chance to cool. Mix ingredients well but semi-gently, allowing them to retain most their original texture. Season with sea salt and black pepper to taste.

Spread roasted tomato topping onto cooked baguette slices. Top each slice with a small chunk of burrata, sliced basil, and drizzle with aged balsamic vinegar.

Recipe by Chef Jason Northern

Pair With:

Andrew Januik 2019 Los Molinos



Aromas of ripe red cherry, raspberry and fresh thyme. Full-bodied with zippy acidity. Bright and dynamic on the palate with structured, fine tannins that carry the juicy fruit well.