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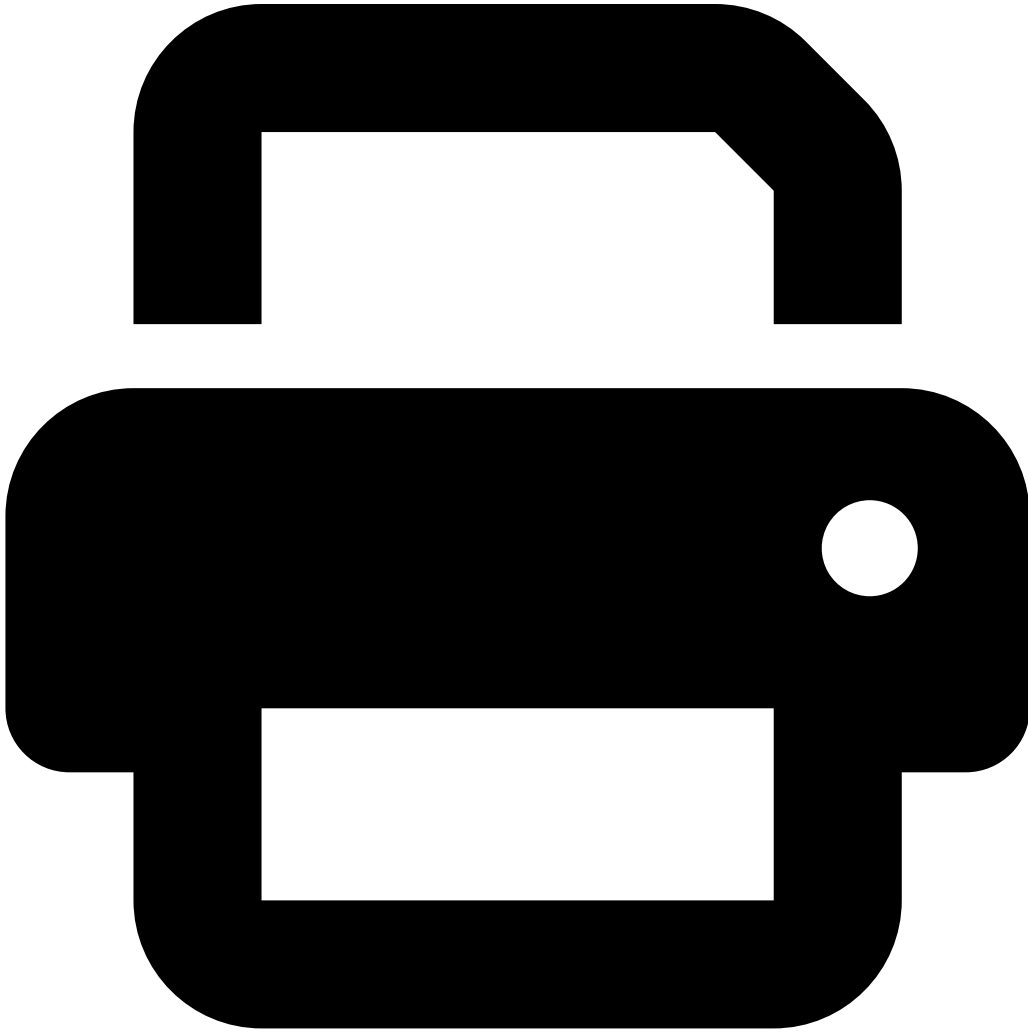
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At the restaurant on Tuesday, we served a bruschette trio with five different toppings, and this classic tomato basil version was the clear favorite at the table. It's one of those recipes that always disappears first—simple, fresh, and full of flavor from just a handful of quality ingredients.

In Italy, bruschetta is all about celebrating what's in season. When tomatoes are at their peak, there's nothing better than pairing them with fresh basil, garlic, good olive oil, and toasted rustic bread. It's rustic, uncomplicated, and proof that the best recipes often come from the simplest ingredients.

This classic Italian bruschetta is perfect as an appetizer, snack, or part of a summer spread when you want something easy but impressive.

# Things to know about this Classic Italian Bruschetta Recipe (Easy Tomato Basil Bruschetta)

## Tips for the Best Bruschetta

### Use Ripe Tomatoes

Fresh, ripe tomatoes are the most important part of this recipe. Roma tomatoes work well because they are flavorful and less watery.

### Don't Skip the Garlic Rub

Rubbing garlic directly onto warm toast gives authentic bruschetta flavor.

### Serve Immediately

Bruschetta is best served fresh so the bread stays crisp.

### Drain Excess Liquid

If your tomatoes release too much juice, spoon off a little before topping the bread to prevent sogginess.

## Variations

While this version stays true to the classic Italian preparation, there are plenty of delicious ways to change it up.

- Add ricotta for a creamy variation

- Top with fresh mozzarella
- Drizzle with balsamic glaze
- Add chopped olives
- Use grilled sourdough bread

## What to Serve with Bruschetta

Bruschetta pairs perfectly with:

- Italian pasta salad
- Grilled chicken
- Antipasto platters
- Sicilian potato salad
- Roasted vegetable dishes

It also makes a beautiful addition to summer gatherings and holiday appetizers.

## Final Thoughts

Classic bruschetta proves that the simplest recipes are often the most memorable. With fresh tomatoes, good olive oil, basil, and crisp toasted bread, this traditional Italian appetizer is easy to make and full of fresh flavor.

Whether you're serving it at a summer dinner party or enjoying it as a light snack, bruschetta is one of those timeless Italian recipes that never goes out of style.

If you're building a full Italian-style spread, this classic bruschetta pairs beautifully with some of my other simple, fresh recipes.

Try serving it alongside my **Italian Pasta Salad** or this comforting **Sicilian Potato Salad** for a complete appetizer table.

For more easy Italian-inspired ideas, browse all my [my Summer Recipes Collection](#) for more fresh, seasonal dishes.

## Classic Italian Bruschetta Recipe (Easy Tomato Basil Bruschetta)



Fresh tomatoes, basil, garlic, and toasted bread come together in this classic Italian bruschetta recipe. An easy summer appetizer ready in minutes.

- 4 medium Roma tomatoes diced
- 1 clove garlic minced
- 1/3 cup basil torn
- 1/2 cup extra virgin olive oil
- salt and pepper to taste

### For the Bread

- 1 baguette or rustic Italian bread, sliced
- olive oil for brushing
- 1 garlic clove, peeled and halved

### 1. Prepare the Tomato Mixture

Add the diced tomatoes, minced garlic, basil, olive oil,

salt, and black pepper to a bowl.

Gently stir everything together and let the mixture sit for about 10–15 minutes. This allows the tomatoes to release some of their juices and helps the flavors come together.

## 2. **Toast the Bread**

Brush both sides of the bread slices lightly with olive oil.

Place them on a baking sheet and toast in a 400°F oven for about 5–7 minutes, or until golden and crisp. You can also grill the bread for extra flavor.

## 3. **Rub the Bread with Garlic**

While the bread is still warm, rub the cut side of the garlic clove over each slice.

This simple step gives bruschetta its classic flavor without overpowering the tomatoes.

## 4. **Assemble the Bruschetta**

Spoon the tomato mixture over the toasted bread just before serving.

Finish with an extra drizzle of olive oil and a sprinkle of flaky sea salt if desired.

Serve immediately.

Appetizer

Italian

classic bruschetta recipe, Italian, tomato bruschetta

