Walnut pesto tomato bruschetta

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Walnut pesto tomato bruschetta combines four my favorite things – juicy summer tomatoes, rich homemade walnut pesto, creamy fresh mozzarella and crunchy toasted bread.

This bruschetta recipe takes advantage of summer produce and it's easy to make at the last minute. Complete with plenty of ways to customize this recipe, you will be serving this Italian restaurant quality appetizer often.

Things to know about this walnut pesto tomato bruschetta

First making your own pesto is easy uses a few ingredients and keeps well refrigerated. I am using a mortar and pestle to pound the ingredients. Also I am using walnuts instead of pine nuts to keep this pesto recipe more affordable.

Also most crusty breads work in tis recipe. It needs a bread that can hold up to the toppings without becoming soggy. Which brings me to the next good thing to know about this tomato bruschetta recipe- by sautéing the bread on both sides the bread remains crisp.

One more good thing this recipe can be made in stages. Pesto is something every kitchen should have on hand Make extra and freeze it. You can toast the bread ahead of time and assemble the bruschetta with the pesto, cheese and tomatoes when your

ready to serve.

Ingredients

- 6 cloves of garlic
- 4 cups basil leaves
- 1 cup grated parmesan
- 1 cup walnuts
- 2 cups extra virgin olive oil
- 6 slices of crusty Italian bread
- 12 slices fresh mozzarella
- 12 slices heirloom tomatoes
- 4 Tbsp. balsamic vinegar

Instructions

1. In a mortar with a pestle add the garlic, basil and parmesan cheese. Pound until a smooth contingency. Slowly add the olive oil mixing vigorously until well incorporated,
2. Brush the bread slices on both sides with olive oil . In a saute pan over medium high heat saute the bread until golden brown on both sides. About 3 minutes per side.
3. Top the toasted bread first with the pesto then 2 slices of mozzarella top with 2 tomato slices. Drizzle with olive oil, balsamic vinegar and fresh basil. ENJOY!!