

Bos bruschetta with ham and goat cheese:

4 slices white bread

4-8 slices Parma ham or ham Cerrano

2 tomatoes

1 roll French goat cheese

oregano

olive oil

Bread slices brushed with olive oil and place on a plate with baking parchment.

Slices of ham put on the bread. Tomatoes roughly chopped and be spread over the ham.

Slices of goat cheese laid over the chopped tomatoes.

Goat cheese is brushed with olive oil and sprinkled with oregano.

The loaves be put in a 200 ° preheated oven and bake until the goat cheese with olive oil melts and bubbles gently.

(about 15 min.).

Serve immediately.

