GRAPE TOMATO BRUSCHETTA

3 oz. red grape tomatoes, halved
3 oz. yellow grape tomatoes, halved
2 garlic cloves, finely minced
2 basil leaves, chiffonade
1/8 tsp. salt
½ tsp. black pepper
2 oz. shaved Parmesan cheese
1 oz. balsamic glaze
1 Tbsp. olive oil
5 sourdough bread slices, 1/8-inch thick
2 oz. Parmesan cheese, shredded
½ oz. clarified butter, melted
½ Tbsp. fresh rosemary, finely chopped

Directions:
Crostinis:
Place sourdough slices on a baking pan lined with parchment paper. Drizzle with clarified butter and then sprinkle with shredded parmesan and fresh rosemary. Bake at 350 degrees until golden brown. Remove and allow to cool.
Brushetta;
Combine tomatoes, garlic, basil, olive oil, salt and pepper. Toss well.
Serve: Place bruschetta mix in a shallow bowl on a long plate along with the crostinis. Drizzle with balsamic glaze.

Yield: 5 serving

Chef Phil Kromer, Renaissance Indianapolis North Hotel, 11925 North Meridian Street, Carmel 46032

Nutrition Information: 200 Calories, 8 gm fat, 3 gm saturated fat, 0 gm trans fat, 10 mg cholesterol, 20 gm carbohydrate, 1gm fiber, 8 gm protein, 450 mg sodium