



Traditional Bruschette with mozzarella and salmon

Method

- 1 Remove bones from salmon. Place it in a baking dish.
- 2 Cover with herbs, extra virgin olive oil, salt, pepper, lemon juice. Cover with food wrap and marinate in the refrigerator 24 hours.
- 3 The day later, remove the salmon from the fridge and cut it into small cubes.
- 4 Cut mozzarella into small cubes.
- 5 Place a few cubes of salmon and a few cubes of mozzarella on a mini bruschetta Meliora. Complete with finely chopped chives. Put another bruschetta on top, for a mini sandwich.
- 6 Serve your aperitif on a large serving plate and with a bottle of white wine.

Ingredients for two people:

- 1 bag Meliora Traditional Mini Bruschette
- 14 oz of filleted salmon (fresh or smoked) (1 LB)
- 10.5 oz fresh mozzarella (1 1/3 cup)
- 1 lemon
- salt
- pepper
- extra virgin olive oil
- chives
- herbs

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