

Boo-chetta (Halloween Bruschetta)

Servings: 12 | Difficulty: Easy | Prep Time: 10 minutes | Total Time: 20 minutes

About the Dish:

Give a classic party appetizer a spooky Halloween twist with these Boo-chetta bites! Fresh bruschetta and mozzarella ghosts get an extra layer of savory flavor from Volpi Traditional Coppa and Genoa Salame, bringing a rich, satisfying touch to every bite. Finished with balsamic glaze ghost faces, these festive bites are a fun, flavor-packed addition to your Halloween party table.

Ingredients:

- (2 oz) Volpi Genoa Salame
- (2 oz) Volpi Traditional Coppa
- (1) Baguette, sliced into 12 pieces
- (6 oz) Fresh Mozzarella, sliced
- (1 cup) Tomatoes, diced
- (2 tbsp) Fresh Basil, chopped
- (1 clove) Garlic, minced
- (1 tbsp) Olive Oil
- Salt and Pepper, to taste
- Balsamic glaze

Directions:

1. In a bowl, combine the diced tomatoes, chopped fresh basil, minced garlic, olive oil, salt, and black pepper. Stir to combine.
2. Lightly brush baguette slices with olive oil and toast in the oven at 375 degrees for 5-8 minutes until golden and crisp. Let cool slightly before assembling.
3. Arrange the toasted baguette slices on a serving tray. Spoon the bruschetta topping onto each slice, then layer with Volpi Traditional Coppa and Genoa Salame.
4. Cut the mozzarella into ghost shapes using a small knife or ghost-shaped cookie cutter. Place one mozzarella ghost on top of each crostini.
5. Use balsamic glaze to draw two eyes and a mouth on each mozzarella ghost. Serve immediately!