



## **Gorgonzola-Walnut Bruschetta with Truffle Oil**

8 slices of sourdough bread  
1 ½ cup mozzarella cheese, shredded  
¾ cup Gorgonzola cheese, crumbled  
½ cup walnuts, chopped  
2 cups arugula, washed and spin-dried  
2 cloves garlic, pressed through a garlic press  
2 Tbsp. White Truffle Olive Oil

Preheat oven to 300 degrees F.

Line the bread slices on two baking sheets. Divide the shredded mozzarella evenly on each bread slice. Continue the same process with the Gorgonzola cheese and walnuts. Place baking sheets in the oven and bake them for 10-12 minutes or until the cheese is melted.

Place the arugula in a salad bowl. Add the garlic and White Truffle Oil. Toss to combine. Top each bruschetta with a handful of arugula.

Serve when it is still warm.

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