



Crusty bread with Toscana

By Toscana Olives

Preparation time: 10 minutes

Serves: 4 people

Ingredients:

4 thick slices of fresh bread, e.g. Pasta Dura or Ciabatta

Toscana organic extra virgin olive oil

Sea salt

Freshly cracked black pepper

1 lemon, cut into wedges

Method:

- Toast bread.
- Drizzle *Toscana organic extra virgin olive oil* over toast.
- Sprinkle salt and pepper to taste over toast.
- Squeeze lemon wedges over toast and enjoy!

Cook's note:

This is the traditional Italian way of enjoying the sumptuous flavours of olive oil. Also try this recipe with *Toscana lemon pressed extra virgin olive oil*.



Toscana uses the traditional Italian agrumato method to produce our lemon pressed olive oil.

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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Award-winning olive oil
100% Australian family owned and produced

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