

Cavolo Nero and Prosciutto Bruschetta

The word *bruschetta* comes from the Italian word *bruscare*, which means to toast. This recipe is based on one in *Italian Easy Recipes from the London River Cafe* by Rose Gray and Ruth Rogers (Clarkson Potter, 2004). Trim 2 lbs. cavolo nero; boil in salted water until completely tender, 25-30 minutes. Drain; squeeze out excess water. Transfer cavolo nero to a bowl; toss with extra-virgin olive oil, kosher salt, and freshly ground black pepper, all to taste. Grill a dozen slices of ciabatta bread until crisp and slightly charred on the corners. (Alternatively, toast bread slices over the flame of a gas burner.) Rub each bread slice with a clove of garlic; season with salt and pepper to taste and drizzle with extra-virgin olive oil. Divide warm cavolo nero between bread slices and top each with a thin slice of prosciutto. Drizzle with extra-virgin olive oil. Serves 4-6.