

TASTES BETTER FROM SCRATCH

Pan Con Tomate

EARLY RELEASE



INGREDIENTS:

4 large slices crusty artisan bread
2 ripe vine tomatoes
1 Tablespoon extra-virgin olive oil + more for pan

Pinch flakey sea salt (Maldon or Fleur De Sal)
1 clove garlic

INSTRUCTIONS:

1. **Grate tomatoes:** Cut tomatoes in half and use the large holes of the box grater to grate the inside tomato flesh into a bowl (stop grating when you're only left with the outer tomato skin).
2. **Drizzle olive oil** into the bowl with grated tomato. Add a pinch of salt. Set aside.
3. **Toast bread:** Heat a skillet over medium heat. Drizzle a little olive oil into the pan. Add bread slices and cook for a minute or two on both sides, until toasted. Remove to a plate.
4. **Spread garlic:** Cut a large garlic clove in half and rub the raw garlic on top of the toasted bread.
5. **Spoon grated tomato mixture on top.** Drizzle with a little more olive oil and salt, if desired.

Optional: serve with thinly sliced jamón on top, or fresh chopped parsley or basil.