



Tomato Toast

Known in Spain as "pan con tomate" or "pan tumaca", **tomato toast** is great with coffee for breakfast, or on the table as an appetizer or bread replacement. Easy to make and always a hit, it probably originated in Catalonia, where it's known as "pa amb tomaquet".

Ingredients

Thick slice of bread, toasted (country style or a baguette sliced lengthwise)

Small, ripe tomatoes halved on the equator (plum tomatoes work well)

Garlic cloves (optional), also halved

Olive oil (use the good stuff)

Salt

Preparation

Rub toast with the cut side of the garlic (if using). **Gently**, a little goes a long way!

Rub toast with the cut side of the tomato, squeezing as you go. Get it well covered.

Drizzle on olive oil & a sprinkle of salt.

Done.

Note:

1. Have fun at the table, put out the makings, demonstrate and let folks make their own. Try it as a side at your next BBQ.
2. Great for **hors d'oeuvres** - use small slices of toast, top with a bit of cheese, bacon, ham, olives, roast pepper, anchovy, tuna...
3. An option is to set out a **bowl of freshly grated tomato** to spoon over the toast (but the rubbing bit is definitely more fun).



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