Pan con tomate - toast with tomato

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Ingredients

- Tomatoes
- Light bread
- Olive oil
- Sea salt flakes

Instructions

1. True pan con tomate requires a tomato spread. Those who have had to live in Spain are often surprised that in the country that not only brought tomatoes to Europe, but also made them popular, there are almost no tomatoes that are delicious in our understanding. Most of the types sold are tough and difficult to ripen. This seems to be due to the different way they are used. Such hard, pink tomatoes are perfect for preparing pan con tomate tomato mass. The tomato is simply washed, drained and grated with a beetroot grater. Everything is ready.

2. Any light bread is perfect for toast, the familiar baguette type bread can be divided into pieces of about 10 cm and then cut in half. A variety of light bread is suitable, especially this recipe is appreciated when you want to use yesterday. Toast the toast if you are making a small amount and the slice fits, use the toaster, if you are feeding more people, preheat the oven. Line the tray with baking paper, lay out the bread, sprinkle with olive oil and toast with the grill function turned on. Just don't forget to watch, the bread can burn very quickly when baking this way.

3. Spread the toast generously with tomatoes, season with sea salt flakes, olive oil and enjoy.

Notes

If you want a more Italian taste, toast the croutons in the oven. Drizzle the lined bread with olive oil and sprinkle with oregano.

Place a slice of cured ham, such as jamon iberico, on the toast.

It is very good to season with a few anchovies, just put a few anchovies on the toast with tomatoes, season with a drizzle of olive oil, and the salt should be enough.

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