

PÀ AMB TOMÀQUET, PAN CON TOMATE (CATALAN TOMATO BREAD)

Serves 6

INGREDIENTS:

Crusty rustic bread
Tomatoes
Salt
Extra Olive oil virgin

PREPARATIONS:

CLASSIC METHOD

1. *Preheat the oven to 180°C. Place bread on a baking sheet and place it in the oven and let it lightly toast for about 5 minutes, or until it's slightly crisped on the top and golden; then take it out of the oven. You can also toast it in a toaster until it gets crispy; that's maybe easier.*
2. *Then rub the tomato halves on the top of the toasted bread.*
3. *Sprinkle with salt and drizzle with some extra virgin olive oil; then serve immediately while it's still warm.*

MODERN METHOD

1. *Take your bread and toast it, either in a toaster or oven.*
2. *Cut the tomatoes in half. Place a grater over a large mixing bowl. Rub the open face of the tomato on the grater until the flesh is gone. Discard the skin.*
3. *Whisk the olive oil into the bowl. Season it with salt.*
4. *Then put the tomato-oil mixture on the toast. Drizzle with a little more olive oil on the top.*

**If you love garlic, I have a good tip for you:*

while the bread is still hot, and before rubbing the tomatoes, lightly rub the garlic cloves on