

## **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 the bread. And then immediately add the tomatoes, salt and oil. It will give an extra nice taste!*