



BRINDISA
KITCHENS

Pan con tomate



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INGREDIENTS:

SERVES 4

2 baguettes
4 large plum tomatoes
2 garlic cloves
100ml olive oil
Small handful of chives, finely chopped
Pinch of salt

METHOD:

1. Cut the baguettes into slices and grill on a griddle pan.
2. Cut the garlic cloves in half lengthwise and rub on the bread then drizzle with 10ml of the olive oil.
3. Grate the tomatoes then allow to drain in a sieve for 20 minutes.
4. Season the tomato pulp with the salt and remaining olive oil.
5. Top the toast with the tomato mixture and finish with chives.