

BREAD AND TOMATO (PA AMB TOMÀQUET)

One of the most classic dishes from Catalonia, and as simple as it gets! *pa amb tomàquet* will cross your mind anytime you want to have a light, fast and tasty diner, just add some cheese or jamón serrano and dinner is served! If you find yourself with ripe tomatoes and crunchy bread, take a gastronomic trip to Catalonia and make the tastiest and simplest Catalanian culinary treasure.

Prep Time: 2 minutes

No cooking time!

Total Time: my record: 50"

Ingredients:

- Toasted or fresh bread with a thick crust (some rustic bread like *pa de pages* will work perfectly)
- Ripe tomatoes (remember our *tomàquets de penjar*, "hanging tomatoes")
- Extra virgin olive oil
- Salt

Preparation:

Rub the slice of bread with the tomato, which has been cut in half crosswise. Drizzle a bit of olive oil (or coat your bread in olive oil if it's fruity and aromatic) and then add a pinch of salt. You can also rub the bread with garlic before rubbing it with tomato.

My tip! Toast the bread, rub with tomato and eat it warm on the spot. I coat the bread in oil and add a really good sea salt (like Maldon sea crystals, for example). Try it! You'll see that the bread is still warm and really crispy, and the tomato and oil are even more aromatic this way.