



Recipes



Pan con Tomate

SERVES 2

INGREDIENTS

- 3** tomatoes (the best you can find), about 12 to 16 ounces total
- 3** cloves garlic, peeled
- 4½** tablespoons Spanish olive oil, plus more for toasting bread
- Fine sea salt
- 2** pieces of focaccia or other crusty bread, 1 inch thick
- Fleur de sel* or other finishing salt
- Thinly sliced Jamón Ibérico de Bellota, if desired

DIRECTIONS

Cut tomatoes in half, and, using a box grater within a bowl, grate the meat of the tomatoes all the way down to the skin (compost the skin or save it for another use). Using a Microplane, shave garlic cloves into the tomato mixture. Add olive oil and stir to combine. Season liberally with sea salt and let the mixture marinate while you prepare the griddle or pan. Heat the griddle or sauté pan to medium. Once hot, add olive oil and bread to pan. You should have enough olive oil to fully coat the underside of the bread. Once bread is golden brown, flip it, add more olive oil if necessary, and begin toasting the other side. When bread is toasted, remove from heat and drain on paper towels. Spoon tomato mixture on top of toast in a thick layer, then season with more olive oil and fleur de sel. If desired, gently mound Jamón Ibérico on top of pan con tomate and serve.

Recipe courtesy Otoño ■ Photograph by Vanessa Stump

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