

## Pa amb Tomàquet

Called pan con tomate in other parts of Spain, this classic Catalan snack is about as simple and delicious as you can get. There are many variations, but this is how it was taught to me many years ago by my Catalan flatmate, Susie. Susie told me that her family always made it with fresh slices of a traditional Catalan bread called pa de pages. You can use any firm white bread that's solid enough to hold up to the rubbing, and if day old bread is all you have, toast it. Some people rub the bread or toast with garlic too, though Susie never did. Toppings including anchovies and thin slices of jamon are also popular. I love a glass of La Goya Manzanilla with this traditional snack!

**Serves 2 as a tapa**

### INGREDIENTS

- 1 very ripe tomato
- 2 slices firm white bread
- Salt flakes, to taste
- Extra virgin olive oil, for drizzling



### METHOD

1. Cut the tomato in half, and remove the core if it's thick.
2. Rub the cut side of the tomato all over one side of the bread, pressing it well to squeeze the juice and pulp into it. Discard tomato.
3. Sprinkle bread with a little salt.
4. Then drizzle generously with oil and serve.