

# GOOP



## Tapas

### Marta's Pan con Tomate

Serves: 4

Time: 10 minutes

#### ingredients

- 1 baguette
- 2 vine-ripened tomatoes
- 1 large clove garlic, pushed through a press
- 3 tablespoons good Spanish olive oil, plus more for serving
- coarse salt
- freshly ground black pepper

#### preparation

Cut the baguette in half lengthwise and then cut each half into four pieces. Grill the bread over medium-high heat or brown in your toaster.

Meanwhile, cut each tomato in half and grate on the coarse side of a box grater into a bowl. Grate until all the seeds, juice and pulp are pressed through (discard the skins). Add the garlic and olive oil and season to taste with salt and pepper. You can add more garlic if you like. Mix the sauce together and spoon it over the grilled bread, sprinkling each piece with just a bit more coarse salt and drizzling with extra oil.