

Pan con Tomate

from Hot Dish with Sohla

serves 4 / active time: 20 minutes / total time: 20 minutes

INGREDIENTS:

1 baguette
3 large beefsteak or heirloom tomatoes, ripe
2 tablespoons extra virgin olive oil, plus more for drizzling
1 tablespoon sherry vinegar
1 garlic clove, peeled and finely grated
kosher salt

1. Set the oven rack about 6 inches below the broiler. Heat the broiler to high. Use a serrated knife to split the baguette in half lengthwise and broil, cut side up, until dry, crunchy, and lightly charred along the edges, about 4 to 6 minutes. Cut crosswise into 3 to 4 inch pieces.
 2. Using the large holes on a box grater, grate the tomatoes into a medium bowl, making sure to grate until you are left with nothing but the thin tomato skin.
 3. Season the tomato mixture with extra virgin olive oil, sherry vinegar, garlic, and a large pinch of salt. Stir until well incorporated and taste. Adjust with more oil, vinegar, or salt as needed.
 4. Assemble the toasted pieces of bread on a plate or platter and generously top each piece with the tomato mixture, drizzle more extra virgin olive on top and serve immediately.
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Notes:

- The bread traditionally used in Spain for pan con tomate is not accessible in the US. I use baguette because it's pretty close, but feel free to use any crusty bread. This recipe works better with a stale bread, so it stays crisp even after dressing.
- Any leftover grated tomato mixture makes a great dressing for salads (just whisk in more oil, vinegar, and salt) or a quick sauce for pasta (finish with butter and grated parmesan).