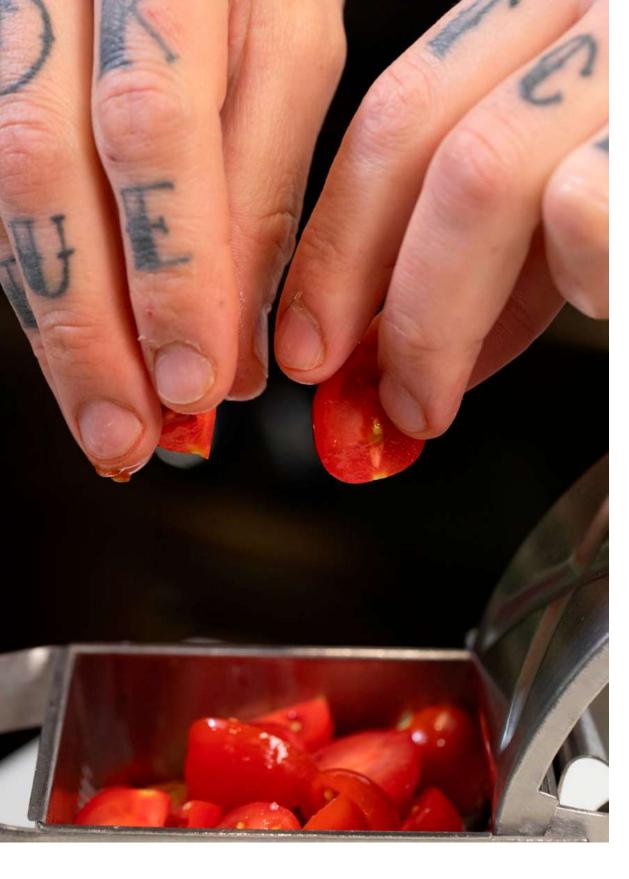
Da amb Tomaquet











Da amb Tomaquet

Signature toast dish and traditional food of Catalan.

4 servings

10 minutes to prepare

In a hot non-stick pan, toast the slices of bread and let cool for a few minutes.

Peel the garlic and rub it directly on the toasted bread slices.

Cut the Dulciz Red tomatoes in half.

Using a sieve or potato masher as shown, extract the tomato juice and pulp into a bowl.

Pour a large amount of the tomato juice on each slice of bread.

Season with extra virgin olive oil and salt.

Dulciz Red tomatoes • 300g

Bread • 4 slices

Garlic · 2 cloves

Coriander • 1 small bunch

Extra virgin olive oil • To taste

Fine salt • To taste

Chef says:

Add a drizzle of extra virgin olive oil and season with salt.