

*Pa amb  
Tomàquet*





*Dulciz*



# Pa amb Tomàquet

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Signature toast dish and traditional food of Catalan.

4 servings  
10 minutes to prepare

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Dulciz Red tomatoes • 300g  
Bread • 4 slices  
Garlic • 2 cloves  
Coriander • 1 small bunch  
Extra virgin olive oil • To taste  
Fine salt • To taste

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.

*Chef says:*

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

