

Pan Con Tomate

Authentic Pan con Tomate recipe - Spain's iconic tomato bread with ripe tomatoes, garlic, olive oil & crusty bread. Simple, delicious tapas in 15 minutes!

10	5	15	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Pan Con Tomate

Ingredients

- 4 tomato
- 2 slice bread
- 2 clove garlic
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the tomatoes**

Grate 2 large ripe tomatoes on the coarse side of a box grater into a bowl, holding the cut side against the grater. Discard the skins that remain in your hand.
- 2 Toast the bread**

Toast 4 thick slices of rustic bread in a toaster or under the broiler until golden brown and crispy, about 2-3 minutes per side.
- 3** Cut 2 garlic cloves in half lengthwise to expose the flat cut surface.
- 4 Assemble the pan con tomate**

Rub the warm toasted bread slices vigorously with the cut side of the garlic cloves, covering the entire surface until fragrant.
- 5** Spoon the grated tomato pulp evenly over each slice of bread, spreading it to the edges with the back of the spoon.
- 6** Drizzle 1 tablespoon extra virgin olive oil over each slice, letting it soak into the tomato and bread.
- 7** Sprinkle 1 teaspoon coarse sea salt evenly over all slices and serve immediately while the bread is still warm.

Tips

Choose peak-season tomatoes: Use the ripest, most flavorful tomatoes available. They should yield slightly to pressure and smell sweet and earthy at the stem end.

Perfect your bread selection: Day-old rustic bread works best - fresh bread becomes soggy while overly stale bread won't absorb the tomato properly.

Grate for even distribution: Using a box grater creates the ideal tomato texture that spreads evenly and penetrates the bread's surface.

Toast to golden perfection: Toast bread until it's golden brown and slightly crispy - this creates the perfect foundation that won't collapse under the tomato's weight.

Use gentle garlic pressure: Rub garlic lightly across the warm toast - too much pressure releases bitter compounds that overpower the delicate tomato flavor.

Serve immediately: Assemble Pan con Tomate just before serving to maintain the ideal contrast between crispy bread and juicy tomato topping.

Room temperature is key: Never refrigerate tomatoes before use, as cold temperatures diminish their natural sweetness and aromatic compounds.

Quality olive oil matters: Use your best extra virgin olive oil - its flavor will shine through and complement the simple ingredients beautifully.