

Pan Tumaca



PREP TIME

5 MINS



COOK TIME

5 MINS



TOTAL TIME

10 MINS



SERVES 6 PEOPLE



EASY



Ingredients

Best quality coca or sourdough bread you can find, cut into one-inch thick slices

6 large ripe tomatoes

3 garlic gloves, peeled and cut in half lengthways

Extra virgin olive oil to drizzle

Sea salt flakes to taste

Method

Start by cutting the tomatoes in half and grating all the pulp out into a bowl.

Cut the bread into one-inch thick slices, drizzle with some oil and lightly toast on a dry pan or char grill pan.

Rub each bread slice with a garlic clove, spoon the grated tomato pulp, drizzle with olive oil and season with salt.

<https://www.bascofinefoods.com/spanish-recipes/pan-tumaca/>