

Pan con Tomate (Toast with Tomato)

1 (6") piece of baguette, halved lengthwise
1 clove garlic
2 Tablespoons extra-virgin olive oil
1 very ripe large tomato
Coarse sea salt, to taste

Heat oven to 500°F. Put bread on a baking sheet and toast until golden brown, about 8 minutes. Rub garlic over cut surface of bread and drizzle with oil.

Put a box grater into a large bowl and grate tomato over largest holes, discarding skin. Spoon grated tomato onto toast and sprinkle with sea salt. Add a slice of Serrano Ham.

Pairing: Clos de Nit

