



JOSE'S PAN CON TOMATE WITH JAMÓN IBERICO

INGREDIENTS

1 Loaf Pan De Cristal*, Sliced in
Half Lengthwise
Beefsteak Tomatoes, 2 Slightly
Overripe Is Perfect
Flaky Maldon Salt
Jamon Iberico, Sliced
Spanish Extra-Virgin Olive Oil, As
Needed

INSTRUCTIONS

Preheat oven to broil and brush each side of pan with a bit of olive oil. Toast bread until slightly charred and crispy. Remove from oven.

Slice tomatoes in half and rub onto crusty bread until bread is coated with the pulp of the tomato. Season with salt and olive oil and slice bread into 2-inch portions.

Garnish with slices of Jamon Iberico and serve.

Chef Jose's Kitchen Tip:

A thin Ciabatta will work as well if Pan de Cristal cannot be located. Pan de Cristal (or glass bread) is airy and slightly crispy making it perfect for pan con tomate, be sure to use a bread that isn't too "breadly" for this to fully enjoy each component of this Spanish Tapas classic.