Elvea, festa all'italiana

Easy pan con tomate

Ingredients for 4 Persons

2 cans	Elvea Pelati
1	ciabatta
1 handful	parsley, chopped
2 tablespoons	olive oil
1 clove	garlic
	sea salt
	pepper

Preparation

Preheat the oven to 180°. Cut the ciabatta in 1,5 cm slices and put these onto an oven dish. Bake until golden.

Grate the peeled tomatoes to a pulp above a bowl. Season with salt and pepper.

Brush some olive oil on each golden ciabatta piece. Cut the garlic clove in half and rub it over the ciabatta slices. Spread the tomato pulp onto the bread slices with a spoon.

Finish with a pinch of sea salt and freshly chopped parsley. Serve as an appetizer and enjoy!