

# Salt and Serenity

## Rainbow Pan Con Tomato

Serves 4

I like to make this with different coloured heirloom tomatoes. In the blog post, I used red, yellow, green and a deep burgundy. Setting out all the various colours of tomato toasts is so pretty and really speaks to the abundance of the season.

3-4 medium sized ripe heirloom tomatoes (get a mix of colours)

1-2 teaspoons Diamond Crustal Kosher salt

3-4 teaspoons extra virgin olive oil

1 loaf ciabatta, split in half horizontally lengthwise, cut crosswise into 1 1/2-inch slices

1-2 Tablespoons extra virgin olive oil

2 medium cloves garlic, split in half

Flaky sea salt, such as Maldon or fleur de sel

1. You will want to grate each colour of tomato into a separate bowl. Split tomatoes in half horizontally. Place a box grater into a medium sized bowl. Rub cut surfaces of tomatoes over the large holes of box grater. Use the flattened palm of your hand to glide the tomatoes back and forth. The flesh should be grated off, while the skin remains intact in your hand. Discard skin. Mix in 1/4 teaspoon Diamond Crystal Kosher salt and 1 teaspoon extra virgin olive oil to each colour of tomato pulp. Taste and add additional salt if needed.
2. Split ciabatta loaf in half lengthwise and grill over medium heat on BBQ or broil in oven until deeply toasted. Rub surface of toasted bread with cut garlic clove.
3. Drizzle toasted bread with a bit of extra virgin olive oil. Cut ciabatta halves crosswise into 6-8 pieces. Spoon tomato pulp onto bread. Drizzle with a bit more olive oil and sprinkle generously with flaky sea salt. Serve immediately!