



## Pan Con Tomate with Manchego Cheese

*Bruschetta*

**Cook Time:** 20 minutes **Servings:** 8 **Source:** From the Recipe Collection of Ian and Steph Smith

### INGREDIENTS

8 x ½" thick slices of ciabatta  
Extra-virgin olive oil, for brushing and drizzling  
2 garlic cloves, halved crosswise  
4 tomatoes, halved crosswise  
Kosher salt  
Pepper  
Shaved Manchego cheese, for topping

### DESCRIPTION

Bea Kolodziej served this bruschetta at our VP "Judgment" wine tasting. Her recipe is based on one published on the internet [here](#).

### DIRECTIONS

Preheat the oven to 375°F.

Brush one side of each bread slice with oil and arrange oiled side up on a baking sheet. Bake for 10 minutes, until golden. Rub the toasts with the garlic cloves, then rub with the tomato halves until all of the flesh is gone; discard the tomato skins. Season the toasts with salt and pepper. Top with cheese, drizzle with olive, oil and serve.