

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Pan Tumaca con Jamón (Serrano-Tomato Toast with Serrano Ham)

Classic Catalonian nibble.

BY CHEF MARTY SLAVIN

### Ingredients

15 slices of Serrano ham  
1 baguette cut open lengthwise,  
like for a sub  
2 tomatoes, cut in half  
2 garlic cloves  
Olive oil as needed  
Salt and pepper to taste

### Directions

Preheat oven to 350°F. Place bread crust-side down on a baking tray. Drizzle with generous amount olive oil, season with salt and pepper, and toast in the oven until light golden brown.

When the toast comes out of the oven, and while still hot, rub garlic clove well all over, and then rub the tomato all over as well. Cut the bread across into 3" pieces and top with Serrano ham to serve.



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