



## Food

Hi! How are you? I'm Maria.

Well, it's 10am and I'm very hungry.

So, today you're going to learn to make a typical Spanish breakfast. And then we're going to have breakfast.

Let's go!

For breakfast I have pan con tomate, apart from on weekends because I sleep in and skip breakfast.

Have you tried pan con tomate? It's delicious! And furthermore, it's very easy to prepare.

It's made with bread and tomato, of course!

But it has two more main ingredients; olive oil and garlic.

It's a typical breakfast dish all over Spain.

First, we grate the tomatoes.

We add a little olive oil.

A pinch of salt.

And we mix it well.

There are people who add oregano, but it's not the traditional recipe and I don't like it so much because it has a really strong taste.

Then we toast the bread.

We rub a bit of garlic on the toast.

And finally we put the tomato on top.

And that's it! Now we have our pan con tomate. Very easy!

My dad is from Catalonia in the northeast of Spain, and for him this dish is called 'pan tumaca'.

This version can also be served with slices of jamon serrano.

Let's try it. Delicious!

## Food

Pan con tomate is served with coffee, with or without milk, and fresh orange juice.

I love it.

Well, now you know – when you want a typical Spanish breakfast, you have to order pan con tomate.

I'd like pan con tomate, please, with coffee and juice.

And, well, there's only one thing left to do...

A photo for my blog! I always take photos of my food. My followers love them.

Well, then. Until next time!