

Paired with Beronia Rioja Crianza

Paired with Tomato on toast, Iberico Chorizo, old PX Vinegar
Makes 18

Ingredients

For the tomato mix

400g cherry vine tomatoes

130g (1 x tube) tomato puree

1 x onion

1 x lemon (juice only)

2 x garlic cloves

50ml Balsamic vinegar

Drizzle olive oil

For the toast

1 x Waitrose plain ciabatta

50ml extra virgin olive oil

Other

240g Waitrose diced Chorizo Iberico

Drizzle PX Vinegar

Method

For the tomato mix, blend all the ingredients in a blender. Transfer to a pan and cook until most of the liquid has evaporated (when you can drag a path through the sauce without it filling back in). You should keep stirring every so often, and put a sieve in the pan to stop it spitting.

For the toast, pour the olive oil onto a baking sheet. Slice the ciabatta into 18 thin slices and arrange on top of the oil. Turn over so the oily side is facing up, then bake at 170* for 10-15 minutes, or until golden brown.

Fry the chorizo until cooked and coloured around the edges.

To prepare, spread some tomato mixture on each toast, spoon a few pieces of chorizo on top, then drizzle with a little PX vinegar.

