

Tomato marmalade, goat cheese, and almond pintxo from Vizcaya, Basque country

COOKING
LOVERS 

Raciones para

500 gr Riped tomatoes

250 gr Brown sugar

Lemon juice

Bread

Goat cheese

Natural almonds

Oregano

- 1 Peel the tomatoes, remove the seeds, and cut into pieces.
- 2 Peel the tomatoes, remove the seeds, and cut into pieces.
- 3 Cook, stirring constantly, over low-medium heat.
- 4 When the sauce has reduced, remove it from the heat, place it in a jar and set it aside to cool.
- 5 Cut a slice of bread, spread the tomato marmalade, put the goat cheese cut into crumbles on top, then almonds, and last, oregano.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/pintxo-de-mermelada-de-tomate-queso-de-cabra-y-almendras-del-pais-v>

