

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

## 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

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

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