

# Slice of homemade bread with tomato, ibérico ham, and olive oil from Aragón

COOKING  
LOVERS 

## Raciones para 4

**300 gr** Flour

**2** Tablespoons of tomate puree

**150 ml** Lukewarm water

**50 ml** Extra virgin olive oil

**10 gr** Fresh yeast

Salt

Ibérico ham

- 1 Mix together all the dry ingredients.
- 2 In a bowl, combine lukewarm water with yeast and dissolve it.
- 3 Add wet ingredients to dry ones and knead until well-combined. Shape the dough into a ball and let it rest for 30 minutes.
- 4 Cut the dough into portions, knead again, and shape them into small buns or the desired shape. Cover them with a cloth and let them rise.
- 5 Preheat the oven to 250 °C.
- 6 Bake the buns for 30-40 minutes at 200 °C.
- 7 Cool them on an oven rack.
- 8 Half them and place the ham on top with a dash of olive oil.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/tosta-de-jamon-aragonesa/>

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