

TRINXAT DE LA Cerdanya

INGREDIENTS

- ✓ 1 winter cabbage
- ✓ 1 kg. potatoes
- ✓ 4 slices bacon vetted
- ✓ 2 cloves garlic
- ✓ Olive oil
- ✓ Salt



ELABORATION



Clean and chop the cabbage, cook it in a pot with water and salt. When it is half cooked, add the potatoes peeled and cut into pieces, cook for 20 to 25 minutes, until everything is cooked.

Then, strain and put in a saucepan and with a fork to split everything (trinxar).

In a pan, brown the garlic cloves with oil, remove them and in the same oil fry the slices of bacon, until they are crisp, remove them from the pan and put the oil over the cabbage and potato.

Put the casserole in the fire and sauté the cabbage and potato on both sides, as if it were an omelette. Place the trinxat on four plates and place a slice of crispy bacon on top.

GAZPACHO

INGREDIENTS



- ✓ 1/2 kilo of ripe tomato
- ✓ 1/2 green pepper
- ✓ 1 clove garlic
- ✓ 1/2 cucumber
- ✓ 1 dl of olive oil
- ✓ 4 tablespoons of wine vinegar
- ✓ 1 slice of white bread (if you do not have white bread, use sliced bread)
- ✓ fine salt

ELABORATION

Scald and peel the tomatoes and place in the blender glass, add the peeled and chopped cucumber, the pepper, the garlic and the bread soaked in water. Mash for a few seconds and add salt, vinegar and oil, trying to rectify if necessary.

Go through Chinese to a soup tureen and let it cool for an hour.

Serve the Andalusian gazpacho in individual cups accompanied by a side dish of bread, cucumber, onion, tomato and hard-boiled egg.

ADVICE

We recommend you take the cold gazpacho, introducing ice cubes. To make it more red you can use half of the salad tomatoes and the other half of the pear; both very mature.