

RECIPE: "ESCALIVADA"

- 3 Red peppers***
- 3 Aubergines***
- 2 Onions***
- 4 Potatoes***
- Olive oil***
- Black pepper***
- Salt***



HOW DO WE COOK IT?

- 1-We prepare and wash the ingredients.***
 - 2- Put in the oven 200-220 degrees for about 50-60 minutes.***
 - 3-Check the cooking point of the various vegetables by pressing them with your fingers.***
 - 4-Once the peppers and aubergine are cooked, place them in a covered dish. The residual heat will help them to peel better. Once it is cold we can remove the skin from the pepper easily and patiently as well.***
 - 5-We cut the onion into quarters and we remove the layers.***
 - 6-In a frying pan, place layers of aubergine and onion.***
- And finally we add the potato that we will also have peeled.***
 - Put some powdered black pepper.***
 - And anchovies we distribute them well we distribute them well.***
 - Add olive oil until all the vegetables are covered.***
 - We stir it a little and it can be reserved in the fridge until it is consumed***

Enjoy!