

ESCALIVADA
(CATALAN GRILLED VEGETABLE SALAD)
Serving 6

INGREDIENTS:

2 **eggplants**
2 **red bell peppers**
2 **onions**
Extra virgin olive oil
Salt
freshly grind black pepper
finely chopped fresh flat-leaf parsley

PREPARATIONS:

1. *Preheat the oven at 200°C.*
2. *Make a small cut on the aubergines skin, wrapped the onions with aluminum foil, and place them in a baking dish along with the peppers.*
3. *Drizzle with extra virgin olive oil and salt, and bake for 60 minutes, turning the veggies in 30 minutes.*
4. *Remove oven tray when the vegetables are tender and browned.*
5. *Let the veggies cool down. Then peel them and seed them.*
6. *Distribute in a large serving dish, season with salt flakes and drizzle with the oil from the baking.*