

# Provolone and spinach bread bowl with caramelised onion

COOKING  
LOVERS TEKA



## Consejo del chef

Serve right from the oven to enjoy the melted cheese with spicy oil.

## Raciones para 3

- 1 Onion
- Olive oil
- Salt
- Pepper
- 2 Tablespoons** Honey
- 80 gr** Spinach
- 150 gr** Canned or roasted peppers
- 4** Bread rolls
- 1 Provolone cheese
- Fresh thyme or rosemary
- Melted butter
- 4** Quail eggs
- Spicy oil

- 1 Cook the chopped onion in a frying pan. Add salt, pepper, and honey until it caramelises. If needed, pour some water instead of more oil.
- 2 Use the same pan to cook spinach, reduce, and set aside for later.
- 3 Cut the peppers into quarters, dice the provolone, and combine with the onion and spinach. Add salt and pepper, together with fresh thyme or rosemary.
- 4 Cut the top of the rolls and scoop out the bread crumbs to make a hole in the centre that we later fill up with the previous mix.
- 5 Preheat the oven, brush the bread with melted butter, and bake them at 180 °C for 20 minutes.
- 6 Remove from the oven, place a quail egg in the centre of each roll, and bake again for five minutes more at the same temperature.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/bread-bowl-de-provolone-espinacas-y-cebolla-caramelizada/>

