Provolone and spinach bread bowl with caramelised onion



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

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