

Provolone and spinach bread bowl with caramelised onion

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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/es/receta/bread-bowl-de-provolone-espinacas-y-cebolla-caramelizada/>

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