

Slice of bread with pisto manchego (Spanish ratatouille) and quail egg from Castilla la Mancha

COOKING
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Consejo del chef

Add pink salt, ground pepper, and thyme all over.

Raciones para

- 1 Onion
- 4 Cloves of garlic
- 1 Courgette
- 2 Green peppers
- 300 Tomato purée
- Salt
- Extra virgin olive oil
- Seeded bread
- Quail eggs

- 1 Chopped onion, garlic, courgette, and the peppers.
- 2 Put a dash of oil in a skillet or a saucepan and cook the garlic and onion when hot. Lower the heat and fry for a few minutes.
- 3 Stir in the peppers and courgette, followed by the tomato.
- 4 Add salt to taste and cook over low heat for 30 to 40 minutes.
- 5 Cut the bread into thick slices, spread the pisto, and put the quail egg, previously cooked on a griddle, on top.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tosta-de-pisto-manchego-con-huevo-de-codorniz-de-castilla-la-mancha/>

