

- *Timbal d'escalivada amb formatge de cabra*
- *Mandonguilles mar i muntanya*
- *Panellets*

RECIPES

Timbal d'escalivada amb formatge de cabra

Ingredients for 4 people:

- 3 red peppers
- 3 aubergines
- 2 onions
- 4 slices of “rulo” goat cheese
- Oil, salt and pepper.
- Fresh parsley.

Elaboration:

- Preheat the oven to 200°.
- Put the vegetables on the flame until they are soaked and wrap them in foil.
- Put the vegetables in the oven and cook for about 50-60 minutes.
- Once they are out, let them cool and peel the vegetables and mix.
- Arrange on a plate with the help of a serving ring and place the goat cheese on top and au gratin with a kitchen blowtorch.
- Garnish with chopped parsley.

Mandonguilles mar i muntanya

Ingredients for 4 people:

- Ingredients:

- 20 fresh meatballs.
- 1 cuttlefish
- 1 onion
- 1 clove of garlic
- 1cs of concentrated tomato
- 6 crayfish
- 600 ml. Fish broth
- ½ glass of rancid wine or cognac.
- Flour
- Almonds (1 tablespoon)
- 1 cookie
- Fresh parsley
- 1 piece of 90% dark chocolate.

Elaboration:

1. Flour the meatballs and fry them in a low saucepan until golden. We reserve them.
2. In the same pan, brown the diced cuttlefish. Retirem
3. We do the same with the prawns.
4. Add the finely chopped onion and fry.
5. After 15 minutes, add the finely chopped garlic, concentrated tomato, paprika, black pepper and bay leaf. We also add the reserved cuttlefish and cook for 3 or 4 minutes.
6. Add the rancid wine or cognac and deglaze.
7. Add the meatballs and stock and cook for about 15 minutes.
8. When 3 minutes are left, add the chopped almonds, parsley, biscuit and chocolate.

Panellets de pinyons

Ingredients for 4 people:

- 250 g of powdered almonds (Marcona type)
- 300 g of sugar
- Light half of a small egg
- Lemon zest.
- potatoes
- 2 eggs
- 150g of pine nuts

- ½ tablespoon of honey.

Elaboration:

1. Boil the potato and puree it once cooked.
2. We put the pine nuts mixed with an egg and honey. Reserve in the fridge.
3. Make the marzipan with the almonds, sugar, lemon zest. Add the mashed potatoes and make a dough.
4. Make balls and coat them with soaked pine nuts.
5. Paint the panellets again with beaten egg.
6. Bake at 230° for 6 minutes in grill mode.
7. Let cool.