



Classic recipe for this wine:
Fish bread with
eggplant and sweet peppers

Anchovies Catalan style

Serves 8
Cooking time: 50 to 60 minutes



We recommend with this dish:
Côtes du Roussillon Rosé

Traditional starter at the seaside, served at all seasons.

INGREDIENTS

- 1 sweet pepper/person
- 5 to 6 anchovy fillets/person
- garlic and parsley finely chopped
- 1 hard-boiled egg/person
- 1 tablespoon olive oil

PREPARATION AND COOKING

1. Wash and align the anchovy fillets on a hors d'oeuvres dish.
2. Wash and dry the sweet peppers. Put them in a heatproof dish and sprinkle with olive oil. Put in the oven at high temperatures for 20 to 25 minutes. Peel and take out the seeds, cut in long stripes.
3. Align with the anchovies.
4. Decorate with quarters of hard-boiled eggs. Sprinkle finely chopped parsley, garlic and olive oil.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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