

Escalivada on Crusty Bread

Escalivada is a roasted vegetable dish typical from the Spanish region of Cataluna and Aragon. It's name comes from a verb in Catalan meaning 'to roast in the embers'. It is typically served warm or at room temperature with crusty bread, or to accompany meat or fish, but I like it mixed together, spooned onto crusty bread, topped with parmesan cheese and then baked until the bread is toasted and the cheese melted.

Ingredients:

4 firm tomatoes

2 medium eggplant

2 red bell pepper

2 medium onions

1 head of garlic

Salt

Extra virgin olive oil

1 x 2 oz. can anchovy fillets

½ c. grated parmesan cheese.

Heat oven to 350 degrees Fahrenheit. Line a large roasting pan or 2 baking sheets with aluminum foil.

Rinse eggplant, red peppers and tomatoes. Cut the eggplants in half lengthwise and brush the cut side with olive oil and place cut side down in the pan. Make small slits into the skin of the eggplant so that they don't split open as they cook.

Peel onions and then place onions, red peppers and head of garlic in roasting pan. Brush all the vegetables with extra virgin olive oil and sprinkle with salt.

Roast in oven on middle rack for about 1 hour, turning every 30 minutes or so. After one hour, add tomatoes to the pan and continue roasting until all the vegetables are cooked, about another 20 to 30 minutes.

NOTE: If some vegetables, particularly the red pepper, are cooked while others need more time, remove from pan and continue roasting the rest.

Remove from oven and allow to cool. Carefully remove skin from peppers, eggplant and tomatoes. Roughly chop all roasted vegetables and place into a medium size mixing bowl. Add chopped anchovies and sprinkle with salt and drizzle with extra virgin olive oil.

Spoon small amount of escalivada mixture onto slices of crusty bread and top with a little grated parmesan cheese. Return to 350 degree oven and make until bread toasted and cheese melted – serve.