Escalivada i pa amb pernil

Ingredients

- Red pepper
- Onion
- Aubergine
- Bread
- Tomato
- Salt
- Salty ham
- Oil



Step by Step

 Put the onion, red pepper, tomato and aubergine on the oven one hour.



 Put them out the oven and place all on a tray.



Peel the vegetables.



Chop the vegetables on stripes.







 Cut a slice of bread and spread it with tomato. Add salt and oil and put the salty ham on it.

We call it "pa amb tomàquet i pernil".



- Later, place the vegetables and the bread on the plate.
- And Good appetite!!

