



One of the most traditional **Catalan** dishes (Spain) consists of a special variety of **scallion** whose local name is **calçot**. This green onion is usually prepared by stringing a bunch of them together, grilling them on the **charcoal**, peeling off the charred skin of each **calçot** and dipping it into a tasty mash of **almonds**, **hazelnuts**, **garlic** and **peppers** known as **salsa romesco**.



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