

## Slice of bread of squids jumped to compote of chorizo and tapenade

### For 2 people

■ 2 bread slices, 6 whites of small squids, some parsley sticks, 0,11lb of chorizo, 3 tomatoes, 1 onion, 2 tablespoons of tapenade, 1 clove of garlic, olive oil, salt and pepper.

■ Remove the skin of the chorizo, and chop it with the knife. Remove the skin of tomatoes by scalding them, remove the pips and cut them in small dice. Peel and cut onion in round slices. Peel and crush the clove of garlic.

■ In a frying pan, cook the onion with olive oil and a little salt to soft fire. After 3 minutes, add the chorizo, garlic, and tomatoes. Let cook during 40 minutes while stirring up regularly. Make

roast the bread sections. Chop parsley.

■ Cut out the squid in straps. Cook them in a frying pan with oil to very sharp fire, during 3 minutes. Spread the bread with the tapenade, add compote of chorizo, the squids, and chopped parsley.

■ *Be useful quite hot with a salad, or for the cocktail.*

