

## SOPES DE PA



### CATALÀ

#### Ingredients:

Pa sec  
Pebre  
Oli  
Aigua  
Sal  
All  
Timonet



### ENGLISH

#### Ingredients:

Dry bread  
Pepper  
Oil  
Water  
Salt  
Garlic  
Thyme



#### Passos:

- 1 Posar aigua a bullir
- 2 Quan estigui bullint , hi posem alls pelats, timonet, sal i pebre.
3. Ratllem el pa sec i l'hi afegim. Deixem bullir uns 5 minuts.
4. Posem un rajolí d'oli i apaguem. Deixem reposar.



#### Anglès

- 1 Bring water to a boil.
- 2 When it is boiling, add the peeled garlic, thyme, salt and pepper.
- 3 Grate the dry bread and add it. Let it boil for about 5 minutes
- 4 Add a drizzle of oil and turn off. Let it rest.

