



*Preparation time: 10 minutes*

### **Ingredients for 4**

- 2 cups white wine
- 1/2 cup orange juice
- 1/2 cup sparkling water
- 1 cup of your favorite fruits, cubed (peach, cantaloupe, pineapple, lychee)

## **White Wine Sangria**

*The white Sangria is light and fresh with lots of fruits. Sinful pleasure.*

Mix all ingredients in a jug. For serving, divide between the glasses including the fruit, and add ice.





Preparation time: 10 minutes

### Ingredients for 4

- 4 slices of baguette or country bread, lightly toasted
- 1 small juicy tomato
- 1 clove garlic, peeled
- Olive oil for sprinkling

## Tomato Bread

*There is no way around the tomato bread. Bread grated with tomato and garlic and sprinkled with olive oil. Pure delight.*

Grate the bread with the garlic and the tomato. Sprinkle with olive oil and serve promptly.



*Preparation time: 10 minutes*

*Cooking time: 20 minutes*

### **Ingredients for 4**

- 1 eggplant, sliced lengthwise
- 1 large tomato, sliced
- 2 balls burrata mozzarella
- 1 bag arugula
- Salt and pepper
- Olive oil

**Ingredients for the Tapenade:** 1 cup Kalamata olives, 1 tablespoon capers, 4 tablespoons olive oil

## **Roasted Veggies Salad**

*A splurge of flavors that melt in your mouth!*

To make the tapenade: Process all ingredients of the tapenade and set aside.

Arrange the slices of eggplant on a baking sheet covered with aluminum foil, and sprinkle with olive oil. Season with salt.

Broil the eggplant until slightly charred, about 7 minutes on one side, and 3 minutes on the other side.

Transfer to a plate.

Now arrange the slices of tomato on the baking sheet, and sprinkle with olive oil.

Broil the tomato until slightly charred, about 7 minutes on one side (do not broil the other side). Set aside.

For serving, arrange the arugula on a plate. Place a slice of eggplant over the arugula and a slice of tomato over the eggplant. Season with salt and pepper. Place a slice of burrata over the tomato and sprinkle with tapenade.