

## PEPPER SAUCE



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**Preparation :** 20 min - **Resting :** 2 hr - **Cooking :** 35 min - **Equipment :** -

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**Ingredients :** 1 bowl

- 2 large red peppers (400g), halved and seeded - 50 ml olive oil - 3 -4 sprigs basil - 1 onion, halved - 1 garlic clove - 2 pinches ground cumin

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1. Preheat the oven to 190 °C (180 °C fan, gas mark 5).
2. Place the peppers and onion on a lined\* baking tray. Bake for 35-45 minutes, skinside up.
3. When the skin of the peppers blackens and blisters, remove from the oven; use a small knife to peel off the skin.
4. Put the peeled peppers, olive oil, garlic, basil, cumin and onion in the metal bowl. Run the EXPERT programme 1 minute/speed 18.
5. Transfer the sauce to a bowl and refrigerate for 2 hours. Serve with white-fleshed fish, or on toast.

Cook Expert ■