

ROMESCO SPICY SAUCE

Spanish recipe



Preparation : 5 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

Ingredients : SERVES 4

- 2 dried ñora peppers or 2 tbsp ñora pepper paste or 1 tsp smoked Spanish paprika - 25 g toasted hazelnuts - 25 g toasted almonds - 1 slice of toast - 1 piece of Guindilla pepper or other small sweet pepper
 - 180 ml olive oil - 2 cloves garlic, peeled and germ removed - 325 g ripe tomatoes - 20 ml wine vinegar - 100 g roasted capsicum - Salt - Pepper
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1. Place ñora pepper pulp (removed with a spoon), paste or paprika, hazelnuts, almonds, toast cut into pieces and piece of pepper in metal bowl. Run EXPERT programme for 15 seconds/speed 18 (without heating). Remove from bowl and set aside in a kitchen bowl.

2. Place 30 ml olive oil and garlic cloves in metal bowl. Run EXPERT programme, 6 seconds/speed 17 (without heating).

3. Add diced tomatoes and run EXPERT programme, 10 minutes/speed 2A/110°C.

4. Add vinegar, diced capsicum and pepper mixture previously set aside. Correct salt and pepper seasoning.

5. Run EXPERT programme for 15 seconds/speed 18 (without heating).

6. Push down with a spatula. Remove cap from lid and run EXPERT programme, 45 seconds/speed 3 (without heating). Through opening, gradually add 150 ml of olive oil to emulsify the sauce.

7. Let cool and refrigerate.

Chef's tip :

Spanish ñora and Guindilla peppers are considered to be mild peppers. This sauce is perfect on roast vegetables (potatoes and asparagus, for example).

Cook Expert ■

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