



Romesco Sauce

INGREDIENTS

- 2 Garlic Cloves (roasted)
- 110g Slivered Almonds (toasted)
- 4 Red Capsicums (roasted, peeled and deseeded)
- 1 Punnet Cherry Tomatoes (roasted)
- 4 tsp Sherry Vinegar
- 2 tsp Smoked Paprika
- 120ml Olive Oil
- Salt & Pepper, to taste



Serves: 12



Prep Time: 20 min



Cooking Time: 25 min

METHOD

1. Preheat the oven to 220°C.
2. Coat the capsicums and Cherry tomatoes in 15 ml of olive oil and season with salt. Place onto a baking tray with the Garlic cloves (skin on). Roast in the oven. The garlic is ready once it softens. The capsicums and tomatoes are ready once the skins are blistered and the flesh softens.
3. Remove each item from the oven once cooked. Place the capsicums into a prep bowl and wrap with cling film and set aside until cooled.
4. Toast the almonds in the oven at 180°C, until lightly browned. Set aside to cool.
5. Peel Capsicums, deseed and roughly chop.
6. In a food processor, place peeled roasted garlic, blistered cherry tomatoes, Capsicums, vinegar, paprika, toasted almonds and season with salt and pepper. Blend until smooth.
7. Whilst the machine is running, gradually add remaining Olive oil.
8. Ready to enjoy.

Special Notes: You can use premade roasted red peppers to save time. ensure you drain the liquid before using.



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