Be Inspired BY Roberta!
FOOD ~ WINE ~ TRAVEL

Charred Pimientos de Padrón

Looking for something different to get your next party off to a great start? Try Padrón peppers. The darling of many fancy restaurants, these plump little Spanish chillies are grown near Queensland's Sunshine Coast and are the easiest things in the world to prepare. They're traditionally served as a tapa in Spanish wine bars and make the most moreish snack. Mostly quite mild, one in every five or so packs a real punch, so it's chilli roulette! You can pay $20 for 6 neatly arranged on a plate in a fancy restaurant or buy them by the kilo like I do and make them the star of your next party! Grower, Richard Mohan, also cultivates an increasing number of other varieties from around the world that can be prepared in the same way, including Japanese shisito, Greek stavros, and Italian friariello di Napoli. Order at www.midyimeco.com.au

Serves lots of people

INGREDIENTS

- Extra virgin olive oil, for pan-frying
- Pimientos de Padrón (Padrón peppers)
- Salt flakes, to taste

METHOD

1. Heat a large frying pan over high heat.
2. Add a generous drizzle of oil.
3. Add peppers (no more than a single layer) and toss to coat in the oil.
4. Cook over high heat for a few minutes, until they start to char in spots and wilt a little.
5. Salt generously, transfer to a serving platter and pass around.
6. Repeat with more oil, peppers and salt.

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