



## Romesco Sauce

Romesco sauce originated in the Spanish region of Catalonia. One of Spain's most popular sauces - with as many variations as there are cooks - Romesco is very versatile and is popular with seafood but also delicious with poultry and red meat. The essential ingredients are nuts, tomatoes, garlic, vinegar, olive oil and red peppers. Traditionally, dried sweet romesco peppers were used, though today it often includes ñora peppers, most commonly used for smoked paprika. In Australia, red capsicum and sweet smoked Spanish paprika are easy to find and give a great result. If hazelnuts aren't skinned, toast them separately until the skin blackens then wrap in a clean, dry tea towel and rub vigorously to remove most of the skin.

**Serves 2**



### INGREDIENTS

- 2 red capsicums
- 3 cloves garlic
- 1 red onion, peeled and cut into eighths
- 1 long red chilli
- 2 Roma tomatoes
- ⅓ cup extra virgin olive oil, plus extra for rubbing
- 100g blanched almonds
- 50g skinned hazelnuts
- 1 tablespoon red wine vinegar
- 2 teaspoons sweet smoked Spanish paprika
- 1 teaspoon salt flakes

### METHOD

1. Preheat oven to 240°C.
2. Place capsicum, garlic, onion, chilli and tomatoes in a baking dish. Rub with oil and bake for 20 minutes.
3. Meanwhile, toast almonds and hazelnuts in a dry frying pan for a few minutes, until lightly coloured. Set aside.
4. Remove onion, garlic, tomato and chilli from the oven.
5. Return capsicum to the oven for a further 20-30 minutes, until skin is blackened.
6. Meanwhile, peel tomatoes, squeeze garlic out of the skins, peel chilli and discard seeds and set them all aside with the onion.
7. Place capsicum in a bowl and cover until cool enough to handle, then peel and discard seeds.
8. Place capsicum, tomato, onion, chilli, garlic, nuts, vinegar, paprika and salt in a food processor and blend into a paste. With the motor running, drizzle in oil. Set aside.