

ROASTED RED BELL PEPPER AND HAZELNUT SAUCE

ROMESCO

Yield: 2 to 2½ cups

Ingredients	Amounts
Canola oil	3 oz.
Red bell pepper, roasted	1
Dried ancho chiles, seeded, soaked, and minced	3
Jalapeño or serrano chiles, seeded and roughly chopped	1
Tomatoes, roasted in oven	3
Garlic cloves, minced	3
Almonds, lightly toasted	24
Hazelnuts, lightly toasted	24
Parsley, chopped	1 Tbsp.
Bread slices, fried	2
Red wine vinegar	2-3 tsp.

Method

1. In a large skillet, heat canola oil. Sauté the peppers until soft.
2. Combine peppers, tomatoes, garlic, almonds, hazelnuts, parsley, bread and red wine vinegar in a food processor. Pulse until the mixture is consistent with the nuts still detectable, finely chopped but not puréed.