



Romesco Sauce

Romesco is a roasted red pepper/tomato & almond based sauce that traces its origins to Catalonia. There are dozens of recipes for this tasty pesto-like sauce which is often served with roasted or grilled vegetables. Fact is it's very versatile and works well with a wide variety of dishes: fish, french fries, a dip for fresh vegetables, a sauce for pasta and more. I've sampled many versions over the years, this recipe a sort of fusion of those experiences. Ñora, a Spanish dried red pepper, is a classic ingredient, but not always available. Use it, if you can find it.

Ingredients

- 1 large bell red pepper (roasted)
- 2 medium sized tomatoes (roasted)
- 1 slices white bread (toasted)
- 1 clove garlic (cut in half)
- 1/4 cup raw almonds, 1/8 cup hazelnuts (or cashews)
- 1 ñora (soaked over night in warm water) or substitute 1 tsp pimentón
- 4 tbsp olive oil
- 2 tbsp sherry vinegar
- Salt (to taste)

Preparation

- Roast pepper & tomatoes (200°C/400°F oven) until well cooked and a little toasted.
- Toast the bread, rub each slice with the garlic, dice.
- Toast almonds & nuts (I used cashews) in a dry frying pan on medium high until lightly browned (careful not to burn)
- Peel the skin off pepper and tomatoes and pop into the blender.
- Add 1/2 the bread & the remaining ingredients and blend well, drizzle in the olive oil while blending.
- Check consistency - add a splash of water if it's too thick, more bread or nuts if it's too thin.
- Adjust salt, vinegar & olive oil as needed and enjoy.

Note:

1. Some like it spicy, add a small cayenne pepper, Tabasco or spicy pimentón.
2. No problem to substitute with a tin of roast peppers & a couple of tablespoons of tomato paste, if time is of the essence.
3. For gluten-free, use cooked garbanzos in place of the bread.

 [Download in PDF](#)

