

Romesco Sauce

By Sue Lawrence

BBC
RADIO



Ingredients

2 large (beef) tomatoes or 4-5 medium-sized ones
1 red pepper, de-seeded and slivered
2 whole garlic cloves, peeled
1-2 red chillies, de-seeded and halved
100g blanched almonds
Some olive oil
1 tablespoon sherry vinegar
2 tablespoons fresh coriander, chopped
(Pork chops or halloumi cheese, to serve)



Prep Time: 10 mins

Cooking Time: 20-25 mins

Method

1. Cut each tomato into 4 thick slices and place on a baking tray with the pepper, garlic, chillies and nuts.
2. Drizzle over 2-3 tablespoons of oil and place in a pre-heated oven (gas 5/190C/375F) for 20-25 minutes or until the vegetables are soft.
3. Tip everything carefully into a blender or food processor. Whizz briefly to chop the nuts then add the sherry vinegar and the coriander.
4. Whizz again until blended, adding extra oil if necessary, to make a thick sauce then season to taste with salt and pepper.
5. Pour into a bowl and serve. This fabulous sauce works with prawns, fish, pork chops or halloumi cheese but it is also good served just as a dip with pitta chips.