

Romesco Sauce

Ingredients:

- 2 Ñora peppers (dried) or one large Ancho pepper dried
- 50 grams almonds
- 50 grams hazelnuts
- 4 cloves garlic
- 4 large tomatoes cored (about 1 pound)
- EVOO
- 1 Tablespoon Vinegar
- Salt

Method:

1. Reconstitute dried peppers in warm/hot water. Let sit about 1 hour.
2. Remove seeds and juice from tomatoes, and place in a sauce pan. Drizzle a little olive oil inside each tomato. Toss in the (unpeeled) garlic cloves (dry). Roast the tomatoes in the pan with low flame until the skin starts to peel off.
3. In the mean time, toast the nuts lightly in a skillet, until fragrant. Let cool.
4. In a food processor, add the nuts and pulse until small pieces. Using a spoon, scoop out the meat of the peppers and add to the food processor, with roasted tomatoes and garlic. Process to a thick paste. Add vinegar and blend. Continue processing drizzling olive oil to emulsify. If sauce is too thick you can add some of the water from the peppers to thin.
5. Add salt to taste