

## Romesco Sauce

<u>U.S.</u>		<u>Metric</u>
1 head	Garlic, fresh	45 g
6 medium	Red Bell Peppers, roasted	714 g
2 medium	Tomatoes, concasse	222 g
1/4 cup	Tomato paste	59 g
2 slices	Day old, toasted bread	2 slices
1/2 cup	Almonds, blanched, slivered, toasted	57 g
1/3 cup	Hazelnuts, hulled, toasted	38 g
2 tbsp	Sherry Vinegar	30 mL
1/4 cup	Olive Oil	59 mL
1 tbsp	Smoked Paprika	9 g
1 tsp	Chili Powder	3 g
1/2 tsp	Cayenne Pepper	1.5 g
To Taste	Salt and Pepper	To Taste

### **Preparation:**

1. Gather all ingredients and equipment.
2. Preheat an oven to 400 °F / 200 °C.
3. Cut the top of the head of garlic off and drizzle with olive oil, season with salt and pepper and cover in aluminum foil. Place the covered garlic in the oven and roast for 35-45 minutes.
4. Over an open flame, char the red bell peppers on all sides until black. Once fully charred place the red bell peppers in a medium sized mixing bowl and cover with plastic wrap, allow the peppers to sit
5. Uncover the peppers, using a paper towel remove the charred outer skin of the peppers and remove the seeds, set the cleaned peppers aside.
6. Once the garlic has finished roasting, remove the cloves from the skin of the garlic and set it aside.
7. Combine all of the ingredients in a food processor and blend thoroughly until all ingredients are fully incorporated, adjust seasoning when necessary.

**\*\*Nutrition Facts on Reverse**

---

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 Tbsp</b>
<b>Servings</b>	<b>20</b>
<b>Calories</b>	90
Calories from Fat	50
Total Fat	6 g
Saturated Fat	0.5 g
Trans Fat	0 g
Monounsaturated Fat	3 g
Cholesterol	0 mg
Sodium	20 mg
Carbohydrates	7 g
Dietary Fiber	2 g
Sugars	3 g
Protein	2 g
Vitamin A	30 %
Calcium	80 %
Vitamin C	0 %
Iron	4 %
Phosphorus	26 mg

---