

Pinchos

Category: Appetizers

Servings: 2

Rating: 10

Source: Based on a recipe from "Easy Tapas"

Description:

Mildly spicy, but very good with a Rioja before a savory meal.

Ingredients:

red bell pepper	1 small
olive oil	6 tablespoons
garlic	3 large cloves, crushed
chili flakes	1 teaspoon (+1/2 teaspoon more for spicy)
thyme	8 sprigs or so
sliced almonds	6 tablespoons
white asparagus	12 ounce jar, drained
Sea salt	to taste
pepper	to taste
Panko bread crumbs	as required
white bread	1/2 loaf or so, sliced

Instructions:

Charbroil the pepper and put it in a paper bag for 15 minutes. Remove the charred skin and seeds and slice it into small chunks, about 1/2" square. Boil the olive oil, garlic, chili flakes, and 3-4 sprigs of thyme for about 3-5 minutes and then let cool. Strain into a bowl and reserve. Spin the almonds in a spice grinder until they are powdered. Remove the thyme leaves from the remaining sprigs and reserve.

Purée the asparagus in a food processor and then add the infused oil in a slow, steady stream. Add the almond powder and then as much bread crumbs as are needed to create a paste-like consistency. Season with salt and pepper to taste.

Gently toast the bread slices and cut them into squares or rounds. Top each with some asparagus paste and then decorate with peppers and thyme.