

Romesco Sauce

Category: Sauces

Servings: 4

Rating: 10

Source: Ian Smith based on a Bruce Aidell recipe

Description:

I served this sauce with a Spanish pork rib roast rubbed with a marjoram/paprika paste. The juices from the roast were used to moisten the sauce, adding significant flavour. I modified this sauce recipe to use with other things and hopefully it will be almost as good.

Ingredients:

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| red bell pepper | 2 large |
| garlic | 3 large cloves, sliced finely |
| tomato | 2 medium, chopped coarsely |
| olive oil | 1-2 teaspoons |
| Sea salt | to taste |
| pepper | to taste |
| almonds | 1/8 cup, preferably Marcona |
| hazelnuts | 1/8 cup |
| hazelnut oil | 1 teaspoon |
| butter | 1/4 cup |
| shallot | 2 medium, chopped coarsely |
| red pepper flakes | to taste, about 1/3 teaspoon |
| smoked paprika | 1/4 teaspoon |
| marjoram | 1/4 teaspoon |
| sherry | 1/2 cup |
| Panko bread crumbs | 1/8 cup |

Instructions:

Roast the red bell peppers, peel and seed them, and chop into large chunks. Place in a baking dish, cover with the sliced garlic and tomatoes, season lightly with salt and pepper, and bake in a pre-heated 325° oven for 30 minutes. Remove and cool.

Sauté the nuts in the hazelnut oil until they are slightly browned, then remove from the heat and let cool. Remove the loose skins if needed.

Sauté the shallots in butter briefly and then sprinkle with pepper flakes, marjoram, and paprika. Continue cooking until the shallots are softened and just starting to brown. Add the sherry and continue cooking until the liquid has reduced by half. Remove from the heat and let cool.

In a food processor, grind nuts and bread crumbs briefly. Add the tomato mixture and the sherry

liquid and purée to obtain a smooth, but slightly coarse sauce. Season with salt and pepper.

Serve with fish, vegetables, pork, or chicken.