



## Romesco Sauce

(makes quite a lot!)

*This sauce/dip works extremely well with a colourful selection of roasted vegetables, is heavenly with roasted cauliflower slices, works well with sautéed meat, poultry, fish and shellfish and is great as a base to crisp breads and open sandwiches.*

### Ingredients

60g fresh almonds  
30g fresh hazelnuts  
1 large red pepper, de-seeded and cut into small chunks  
6 cloves garlic, skin on  
12 cherry tomatoes  
Extra virgin olive oil  
4 thick slices of ciabatta (best you can find)  
2 teaspoons smoked paprika powder (sweet)  
Red wine vinegar  
Sea salt

### Method

Preheat the oven to 220C/425F/Gas Mark 7.

Bake the nuts on a baking tray until crisp (keep an eye on them, they burn in the blink of an eye!) then remove to cool.

Put the pepper, tomatoes and garlic on the same baking tray, scatter extra virgin olive oil and a good pinch of salt over them, mix them with your hands so they are all well-coated then roast the whole lot for about 10 minutes before adding the bread and paprika, mixing again (but this time with a couple of wooden spoons) and roasting everything for a further 5 minutes.

Transfer to a blender (take the skins off the garlic), add the nuts, a good splash of the red wine vinegar and another pinch of salt and blitz until almost smooth (it's particularly good if there is still a little crunch from the nuts).

If it is looking a little thick, add a little boiling water and blitz again.