



Roasted Red Pepper & Nut Sauce

Smokey and earthy, this sauce goes with pretty much anything — really. Almonds are traditional but anything that happens to be in your cupboard or fridge will work just fine. So far I've used almonds, pine nuts, hazelnuts, walnuts and pistachios.

Makes 1 ½ c sauce

INGREDIENTS

2 large or 3 smaller red capsicum (bell peppers),
roasted
4 cloves garlic, roasted

¼ c raw nuts or seeds
1 Tbsp tomato paste
1 Tbsp apple cider vinegar
1 tsp smoked paprika
2 Tbsp olive oil
½ tsp sea salt

METHOD

Using an immersion blender or processor blitz capsicum and any pan juices from roasting, garlic and the nuts until smooth.

Add all remaining ingredients except salt and blend until smooth, stir through salt to taste. Store in a jar in the fridge.

How to roast capsicum without a gas stove:

Place capsicum and garlic on a foil lined baking tray. Roast under broiler (griller), turning every 5 mins or so until skin is just charred and blistered. Remove from oven, wrap the foil around the peppers and set aside for 10 mins for skin to steam away from the flesh.

When cool enough to handle, peel garlic and discard skins. Peel capsicum and discard skin, pull out seeds and discard. Reserve flesh and any juices to use in your recipe. Do not rinse the roasted peppers or you will wash away all the flavours.