



THE ROMESCO SAUCE

INGREDIENTS

- 4 ripe tomatoes
- 1 head of garlic
- 3 “ñoras”
- 10 roasted almonds
- 10 roasted hazelnuts
- 50 ml of soft wine vinegar (avoid Modena)
- 250 ml extra virgin olive oil
- 1 slice of toast
- 1 **teaspoon** sweet paprika (optional a pinch of spicy)
- Sal to taste

STEP BY STEP

1. Wash the tomatoes. Make a cross cut on the tomatoes and bake them at 170o between 45 minutes and 1 hour next to the garlic head.
2. Let the tomatoes stand and cool before peeling everything.
3. The night before put the ñoras to rehydrate. Once rehydrated remove the meat from the ñora with the help of a spoon.
4. Toast the nuts.
5. Put everything in a blender glass: the tomatoes, the peeled garlic, the nuts, the oil and the vinegar, the pepper and the toast.
6. Shred very well.

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