

# Roasted Red Peppers | Spanish Pimientos

*Swick*

Serves 1 | Active Time: 45 minutes | Total Time: 1 hour 10 minutes

## Step 1: Roasting the Peppers

- 5 or 6 large red peppers or Piquillo peppers

First preheat the broiler to high (or char over a gas flame).

Place the peppers\* (see note below) onto a tray lined with foil. Broil each side until blistered and blackened, turning as necessary.

Once done, place into a bowl and cover tightly with plastic wrap. Let sit for about 10 minutes. This will help the peppers to sweat and their skins will loosen.

## Step 2: Peeling the Peppers

Once the skins have loosened, let the peppers cool until you can handle them.

Place a strainer over a bowl. Peel the skin from the peppers over the strainer to capture the seeds while allowing any juices from the peppers to drain through.

Set the peppers aside and reserve the strained juices.

## Step 3: Preparing the Peppers

- 2 to 4 tbsp extra-virgin olive oil
- Maldon salt (to taste)\*

Preheat your oven to 450° F (230° C).

Cut the peppers into large pieces (or tear them along their natural seams). Lay the peppers into a baking dish. You can overlap them a bit but try to keep them quite flat.

Pour the reserved pepper juice over top, followed by a good drizzle of olive oil. Season well with Maldon salt.

Note: Other quality salts such as fleur de sel can be used to season these peppers. Maldon salt just gives these peppers a nice, clean and subtle burst of salt.

## Step 4: Baking the Peppers

Transfer the peppers to the oven and bake for approximately 20 minutes, until heated through and starting to lightly brown.

Remove from the oven and serve. Store in the refrigerator for up to a week.