

# Romesco

3-4 CUPS

**There's nothing too complicated about this romesco.** Romesco is another classic emulsification, so you've got the formula: protein, acid, motion, fat. Ours isn't too nutty or peppery and it's good, clean, and consistent. You can use it on meats, fish, and veggies. We serve it with our Scallops (page 202), Bacon Manchego Burger (page 240), Tortilla Espanola (page 126), Fried Anchovies, Fennel, and Lemon (page 130), and with grilled vegetables. It's good with eggs and sandwiches, too.

If you don't have the time or care to roast your own peppers then don't bother making our romesco. Canned roasted peppers don't even come close to fresh roasted. You also need to use a good sherry vinegar—none of that flavored crap. You want a sherry vinegar fermented from sherry, not a distilled vinegar flavored with sherry.

1. In a food processor with the blade set in place, add the peppers, almonds, paprika, pimentón, garlic, and sherry vinegar, and pulse for 30 seconds.
2. Add the egg yolk and pulse again for 10 seconds.
3. Turn the food processor on and slowly drizzle the oil in a

slow, steady stream. As the food processor runs, the Romesco emulsifies. It should take about a minute to add all of the oil slowly. Once all of the oil has been added, let the sauce blend for an additional 30 seconds. Add the salt and pepper to taste, blend, and serve. Don't freeze Romesco; it'll break. It keeps for 3 or 4 days, tops.

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- 1 cup roasted red pepper, chopped
  - 1 cup Poached Almonds (page 97)
  - 1½ tablespoons paprika
  - 1 teaspoon pimentón
  - 5 cloves garlic
  - 2 tablespoons sherry vinegar
  - 1 egg yolk
  - 2 tablespoons of olive oil + enough canola oil to make a cup
  - Salt and pepper
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