



Grilled broccolini with romesco sauce

By Miele

15 minutes

Preparation Time

30 minutes

Cooking Time

8

Serves

INGREDIENTS

Romesco sauce

2 tbsp extra virgin olive oil

1 brown onion, roughly chopped

1 garlic clove, roughly chopped

1 red capsicum, roughly chopped

2 tomatoes, peeled and chopped 160 g hazelnuts, roasted, skin

removed

160 g blanched almonds, roasted

4 chipotle chillies, soaked in water

for 10 minutes

1 red capsicum, roasted, skin

removed, juice reserved

3 tsp sweet paprika

1 tbsp extra virgin olive oil

80 ml (1/3 cup) sherry vinegar

Broccolini

4 bunches broccolini

2 tbsp extra virgin olive oil

Salt flakes, to serve

METHOD

Romesco sauce

- 1. In a frying pan, heat the oil over medium heat, Induction setting 6. Add the onion and cook for 5 minutes or until softened.
- 2. Add the garlic and cook for 30 seconds, or until fragrant.
- 3. Season the onions with 2 teaspoons of salt flakes, then add the capsicum. Cook for approximately 10 minutes until the mixture has softened.
- 4. Add the tomatoes and cook until the mixture thickens and becomes a jam like consistency. Set aside.
- 5. In the bowl of a food processor, add the nuts and process until fine, but still keeping their texture. Remove nuts from the processor and set aside.
- 6. Drain the chillies, discard the water.
- 7. Place everything, except the nuts into the food processor and blend until smooth.
- 8. Fold the nuts through the sauce and check for seasoning. Reserve the sauce until needed.

Broccolini

- 1. Pre-heat the Combi steam oven. Select Combination Mode: Grill Setting 3 + 14 minutes + 95% moisture. Set a minute reminder for 10 minutes to pre-heat the oven.
- 2. Place the broccolini on a grilling and roasting insert, placed in the universal tray. Sprinkle over the extra virgin olive oil and some salt flakes.
- 3. Once your minute minder has sounded, place the tray of broccolini into the Combi steam oven on the top shelf and grill for the remaining 4 minutes.

To serve

1. Spread the sauce on a plate and top with the broccolini.

Hints and Tips

- Roast the nuts for on Fan Plus at 160°C for 10 minutes.
- Roast the capsicum under on Full Grill until soft and blackened.