

Miele

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.