Sauces / Spain

Romesco Sauce

The great Catalan sauce — a smoky, brick-red emulsion of charred peppers, toasted almonds, and sun-dried tomato, thickened by pounded bread and brightened by a jolt of sherry vinegar, tasting of fire and earth in equal measure.

Time 45 min **Servings** 4

What you'll need.

- ☐ 300 g Red bell peppers (large)
- ☐ 80 g Blanched almonds (or marcona)
- ☐ 8 g Smoked paprika (pimentón de la Vera)
- ☐ 25 ml Sherry vinegar
- ☐ 6 g Fine sea salt
- ☐ 60 g Sun-dried tomatoes (oil-packed)
- ☐ 4 cloves Garlic cloves
- ☐ 1 g Cayenne pepper
- ☐ 80 ml Extra-virgin olive oil
- ☐ 40 g Day-old sourdough bread, crusts removed (use GF bread to keep GF)

Let's make it.

01 Char the bell peppers directly over a gas flame or under a screaming-hot broiler, turning with tongs until completely blackened on all sides — this takes 10–15 minutes. Place in a sealed bag or covered bowl for 15 minutes to steam. Peel off the charred skin (a little residue adds flavor), remove the seeds and core. Wrap the garlic cloves unpeeled in foil with a drizzle of oil and roast at 200 C for 20 minutes until completely soft. Squeeze from skins.

02 In a dry skillet over medium heat, toast the almonds for 4–6 minutes, tossing frequently, until golden-brown and fragrant. Set aside. In the same pan with a splash of oil, fry the torn bread pieces until golden and crisp on all sides, 3–4 minutes. The toasted bread is the thickener — it emulsifies the sauce and gives it body.

03 In a food processor or blender, pulse the almonds and toasted bread first until coarsely ground. Add the roasted peppers, garlic, sun-dried tomatoes, smoked paprika, cayenne, sherry vinegar, and salt. Process until a rough, textured paste forms. With the motor running, drizzle in the olive oil to emulsify. Process to your preferred consistency — classic romesco is chunky, not smooth. Taste and adjust: more vinegar for acidity, more paprika for smoke, more oil for richness. The sauce should taste bold enough to be slightly overwhelming on its own.

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Servings are an estimate; check quantities in the source recipe.
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