



Difficulty

Easy



Cuisine

Mediterranean



4 Diners



Time

30 minutes



Variety

Spring White

Piquillo Peppers with Spring White Garlic



1. Peel and slice the Garlic cloves as finely as possible.
2. Wash and chop the Chive.
3. Put a dab of Olive Oil in a pan on medium heat. Put in the Garlic and leave to golden, so it leaves its flavour in the Oil.
4. Add the Peppers and a pinch of Sugar, sauté for a few minutes and add some Water. Finally add a pinch of Salt.
5. Cook until the water has been almost completely absorbed and the Peppers are tender.

Ingredients

- 4 cloves of Spring White Garlic
- 250 gr of Piquillo Peppers
- 1 teaspoon of Sugar
- Fresh Chive
- Extra Virgin Olive Oil
- Fleur de Sel
- Salt

Dish Presentation

6. Place the Peppers side by side on a plate, and put the garlic slices on them.
7. Sprinkle the Chive and some Fleur de Sel on them, and the dish is ready!

Tips from the Chef Miguel Ángel Mateas

- Adding Water will help the Peppers get better cooked and will help blend the flavours of the Oil and the Peppers' juice.
- By using low-medium heat to cook the Peppers and increasing the heat towards the end, we will help the texture of the sauce.
- The teaspoon of Sugar lessens the Pepper's acidity and gives this dish a pleasant sweet touch.