



SWEET ROASTED PEPPERS

Another Mediterranean classic from our beachfront gathering ground and eatery Le Club 22 – this time sweet and juicy roasted peppers, perfectly marinated, a la Chef Joseph Antonishek...

POIVRON A L'HUILE D'OLIVE

Roasted capsicum, extra virgin olive oil, garlic & basil

Prep Time
30 minutes

Rest Time
2 hours, chilled

Yields
4 servings

Lasts
Up to 5 days

Recipe

- 4ea. – Capsicum, organic, sweet, whole
- 30ml. – Vegetable Oil
- To taste – Salt / White Pepper
- 4ea. – Garlic, sliced paper thin
- 120 – Olive Oil, premium
- 60 – Extra Virgin Olive Oil
- 15ml. – Honey
- 1 ea. – Lemon Zest, Juice
- 1 T. – Parsley, rough chop
- 10 ea. – Basil Leaves, torn
- Pinch – Piedmont d'Espelette [or a good Paprika]
- To taste – Salt
- To taste – Black Pepper, freshly cracked
- Sourdough, country bread, sliced 3cm thick 1 kg

Technique

Preheat your grill to high, meanwhile prep the capsicum by washing in cold water and place in a bowl.

Add the vegetable oil, salt and white pepper to the washed peppers; toss them around and place on the hot part of the grill to char.

Continue to char the peppers on high heat, turning until all the sides are charred evenly.

Remove from the grill and rinse under cold running water to remove the skins.

Once the charred skins are re-

moved, open them up with your hands and remove the stems and all of the seeds on the inside. Place on a paper towel to dry off any excess water.

In a mixing bowl combine all of the other ingredients and mix well.

Gently tear the capsicum into long strips about 4cm wide. And place in the olive oil mixture.

Season to taste and place in a storage container in the fridge for a minimum of two hours to marinate.

Just before serving, place the cut sourdough on the grill to toast.

At Le Club 22, we make these sweet refreshing roasted capsicums fresh every morning to get them ready for lunch service. We keep it simple as a table grazing starter.

they are versatile and can be served with many things such as a salad component, pizza topping, tossed in couscous or even draped over a nice grilled filet mignon or fresh fish from the market.

up in the fridge for up to five days. If they lose the brightness in flavour, just add a little squeeze of lemon juice and some more freshly torn basil!

Once you try them you will find that

Feel free to make a bigger batch - it'll hold

Bon Appetit!