

# Romesco

Catalan roasted vegetable sauce

**Makes 2 cups**

1 red bell pepper	1 slice white bread
6 plum tomatoes	½ cup Spanish extra-virgin olive oil
1 head garlic, halved	1 tablespoon sherry vinegar
1 Spanish onion	1 teaspoon pimentón (Spanish sweet paprika)
3 ñora chili peppers (or any other dried sweet chili pepper)	Salt to taste
½ cup almonds	

Heat oven to 350 degrees. In a medium roasting pan, brush a thin film of olive oil over the pepper, tomatoes, garlic, and Spanish onion. Roast 40 minutes, until vegetables are soft. Remove from oven and allow to cool before removing the skins of the pepper, tomatoes, garlic, and onion. Seed the pepper and tomatoes. While the vegetables are roasting, place the ñora chiles in a bowl and cover with hot water. Soak 15 minutes. Strain, slice open, and carefully remove the seeds. Place in blender and purée until smooth. Pass through a fine mesh sieve and set aside.

Heat one tablespoon of olive oil in a small frying pan, over a low flame. Add the almonds and sauté until light brown, about one minute. Remove the almonds and set aside. Raise heat to medium and add the bread to the pan. Cook for about 30 seconds on each side until nicely browned. Remove from pan and set aside. Add the puréed chiles to the oil and cook for 30 seconds. Remove from heat.

Place the roasted vegetables in a blender, along with the almonds, bread, chile purée, vinegar, pimentón, and the remaining oil. Blend into a thick sauce and salt to taste. Transfer the romesco sauce to a bowl and serve.

*José's tips: Romesco is the classic sauce of Catalunya. It is a cold sauce that is a perfect match for vegetables, seafood and meats. My favorite way to serve it is with grilled vegetables like asparagus.*

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Recipe by Chef José Andrés

The National Gallery of Art and Restaurant Associates would like to thank Chef José Andrés, chef/owner of ThinkFoodGroup—which operates restaurants in Washington, DC, Los Angeles, Las Vegas, and Miami, including Jaleo, Zaytinya, Oyamel, minibar by José Andrés, and The Bazaar by José Andrés—for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

# Garden Café Catalonia




## Joan Miró The Ladder of Escape

May 6–August 12, 2012  
National Gallery of Art

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