30 minutes

Serves 4

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Ingredients:

## Romesco sauce:

- 1 red pepper
- ½ packet (50g) blanched almonds
- 3 Tbsp (45ml) red wine vinegar
- 1 clove garlic
- Large glug olive oil
- Salt and milled pepper

## Tempura broccoli:

- 3/5 cup (150ml) self-raising flour
- 1 cup (250ml) soda water, chilled
- Vegetable oil, for frying
- 300g small broccoli florets

## Method

- 1. For the romesco sauce, roast red pepper over an open gas flame or under a hot grill until charred and soft.
- 2. Place in a plastic bag for about 5 minutes to sweat.
- 3. Remove skin, membranes and seeds.
- 4. Blitz charred red pepper with blanched almonds, red wine vinegar, garlic, olive oil, salt and pepper until smooth and creamy.
- 5. Whisk self-raising flour and a pinch of salt with soda water to make a batter.
- 6. Heat 4cm vegetable oil in a pot.
- 7. Dip broccoli florets in batter and deep-fry until golden.
- 8. Drain on kitchen towel.

9. Serve immediately with romesco sauce.

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