

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:

- ⅔ 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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