



BRINDISA  
KITCHENS

Roasted pepper aioli



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INGREDIENTS:

SERVES 4

5 tbsp Brindisa Navarrico Piquillo Peppers

2 garlic cloves

1 lemon

1 medium egg

Olive oil

Pinch of salt

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## METHOD:

1. Wrap the garlic cloves in foil with splash of oil and a pinch of salt, bake at 180c for 30-40 minutes or until soft.
2. Squeeze the garlic from the cloves and blend with the lemon juice, egg, peppers and salt.
3. Slowly incorporate the olive oil to make a thick emulsion and check seasoning.