

Fried Gernika Peppers



PREP TIME

5 MINS



COOK TIME

3 MINS



TOTAL TIME

8 MINS



SERVES 4 PEOPLE



EASY



Ingredients

250g Gernika peppers
50ml olive oil
Sea salt

Method

Start by making a small cut on the tip of each pepper. The cut will prevent the pepper from exploding whilst cooking and will steam the inside so it cooks through better.

Pre-heat the oil in a large frying pan.

Once hot, add the peppers and fry on moderate heat, shaking them regularly so they fry on all sides. They will begin to blister as they turn brown. It takes about 3 to 4 minutes.

Remove the peppers and pat them dry on a sheet of kitchen towel.

Sprinkle with sea salt and serve with a cold glass of txakoli.