

Grilled Asparagus with Manchego Cheese and Romesco Sauce



PREP TIME
5 MINS



COOK TIME
20 MINS



TOTAL TIME
25 MINS



SERVES 4 PEOPLE



EASY



Ingredients

24 fresh green asparagus
50g manchego cheese
Few toasted marcona almonds to garnish
2 tbsp extra virgin olive oil
>Sea salt
For the romesco sauce:
2 whole red peppers, core and seeds removed, cut into halves
2 ripe tomatoes, roughly chopped
1 piece of stale bread, roughly chopped
1 garlic clove, finely chopped
12 toasted marcona almonds
12 whole hazelnuts, skin off
6 tbsp extra virgin olive oil
1 tbsp sherry vinegar
½ tsp of cumin seeds
½ tsp of smoked paprika dulce
Salt and pepper to taste

Method

Pre-heat your oven grill. Place the peppers halves, skin side up on a tray, drizzle with one tablespoon of the olive oil and place under the grill, until the skins are completely black all round. Remove from the grill, cover with a kitchen cloth or aluminium foil and allow the cooked peppers to rest and steam for 10 minutes. After this time, you will be able to peel them very easily. Cut the peppers into long strips and chop them into small pieces.

To make the romesco sauce, heat gently in a small frying pan the cumin seeds to release their oil, it takes about one minute. Pound the seeds in a pestle and mortar, until you obtain a fine powder. In a food processor or blender, add the roasted peppers, tomatoes, bread, garlic, almonds, hazelnuts, cumin, smoked paprika, the olive oil and sherry vinegar and blend lightly until you have a chunky paste with the consistency of a pesto. Season with salt and pepper and set aside. Romesco sauce will taste better if you make it the day before for the flavours to blend.

For the asparagus, cook them in boiling water for 3 minutes and drain into ice water.

Before serving, drizzle the asparagus with olive oil and cook them on a hot frying pan, grill or barbecue until nicely charred. It takes about 2 minutes each side. Season with salt and serve on a bed of romesco sauce, topped with some crushed almonds, manchego cheese shavings and a drizzle of olive oil.