

# ROASTED PEPPER COULIS WITH OLIVE OIL




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**Preparation :** 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** SmoothieMix

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**Ingredients :** 30 cl

- 1 red pepper - 2 tbsp olive oil - Salt & pepper - 2 yellow peppers - 1 garlic clove

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1. Preheat your oven grill to its highest setting.
2. Wash and dry the peppers. Place them on a sheet of aluminium foil on the middle shelf of the oven. Turn regularly until they are browned on all sides (i.e. approx. 30 min).
3. Remove the peppers from the oven and allow to cool very slightly. Remove the stalks while still hot (they will come away more easily), cut the peppers into large pieces without deseeding or peeling them (unless the skin is charred) and put them through the Smoothiemix.
4. Stir in the olive oil and crushed garlic clove, season to taste and enjoy.

**Chef's tip :**

You can either serve it hot, as an accompaniment to roast meat and fresh pasta, or cold with salmon tartare, for example.

