

Pine nut and garlic roasted pepper, grilled country bread, basil pesto and fresh greens -- copy

Recipe for 2

Description

An antipasto classic, perfect when receiving multiple guests.

Note

With classic recipes like those, you need the proper ingredients with excellent quality. There are no compromises for great taste.

Ingredients

Grilled pepper salad

- 1 Unit(s) Red pepper
- 2 Clove(s) Garlic
- 1 Tbsp Red wine vinegar
- 3 Tbsp Olive oil
- 20 Gr Pine nuts
- 2 Slice(s) Country bread

Classic pesto

- 4 Sprig(s) Basil
- 1 Tbsp Parmesan
- 1 Clove(s) Garlic
- 2 Tbsp Olive oil
- 2 Unit(s) Walnuts
- 0.25 Unit(s) Lemon

Green salad

- 2 Handful(s) Baby spinach salad
- 1 Unit(s) Shallot
- 1 Tsp Honey
- 1 Tsp Red wine vinegar
- 1 Tsp Balsamic vinegar
- 2 Tbsp Olive oil
- 1 Tsp Dijon mustard

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **15 mins**

To prepare before class

Ingredients

Roast the Walnuts in the oven on an oven plate for 3-4 minutes at 375F, then place them in a bowl cover in olive oil. (This will create an infusion)

Peel and chop the Garlic, pluck the Basil leaves

Get your bread ready.

Materials

- 1 cutting board
- 1 chef knife and 1 pairing knife
- 2 oven plates, 1 oven
- 1 blender
- 1 rubber spatula and clean rags
- 3 bowls, small and big
- 1 small whisk
- 1 anti-adhesive pan

Peppers

Pour canola oil all over the peppers and hop them in the oven for 30mins. Once out, fold them in a bowl and wrap them with cello for 10-15mins, that'll finish the cooking and will be making it easier to peel. Tempered, peel the skin off, idem for the seeds inside and cut them into nice and even slices. Peel also the garlic and chop it real thin. In a salad bowl, throw everything in; peppers, garlic, pine nuts, vinegar, salt & pepper and the oil. Reserve, if possible, 24 hours in the fridge for maximum flavors. Serve the mix on toasted old-fashioned bread.

Classic pesto

Toss everything in a good blender, but the oil. Make a nice and soft paste and then slowly add the oil to get the proper texture and taste.

Vinaigrette

Cook the shallots with a pinch of salt, pepper and sugar so you get a great coloration. Pour half the balsamic vinegar in to deglaze and complete the cooking. Put the mixture in a robot culinaire, then add the remaining balsamic and then, in a thin drop, the oil. For the montage, everything has to be mixed in à-la-minute for the proper taste and freshness.

Bon appétit!