

Vegan Monday: Roasted Red Pepper And Tomato Spread

Ingredients:

Difficulty: Easy
(serves 6-8)

1 + 1 + 3 tbsp olive oil
6 medium tomatoes, halved
15 cm piece of stale, old baguette, cut into slices
4 red bell peppers, halved and deseeded
3 garlic cloves, mashed
1 dl (or 50 gr. or 1/3 cup + 4 tsp) almond flour (ground almonds)
1 tbsp sherry vinegar
1/2 tsp smoked paprika
salt and pepper to taste

fresh, crusty bread to serve

Instructions:

1. Preheat the oven to 200C.
2. Mix 1 tbsp olive oil with tomatoes and transfer them into a deep oven dish. Roast for about 35-40 minutes, until tomatoes are soft, releasing their juice a little. Remove from the oven when ready.
3. Take the tomatoes out of the oven dish and put baguette slices on the juice of the tomatoes to soak up.
4. Mix 1 tbsp olive oil with bell peppers and transfer them into another oven dish. Roast for 35-40 minutes, until the peppers are soft and their skins start to brown. Remove from the oven when ready and remove from the dish when out of the oven to let them cool down for about 10 minutes. (IMPORTANT: If your oven is big enough, you can roast tomatoes and peppers at the same time in separate oven dishes.)
5. Put roasted tomatoes and peppers, soaked baguette slices and the rest of the ingredients above, except for salt and pepper, in a food processor and blitz until you get a nice mixture.
6. The final spread does not have to be 100% smooth, there can be some slightly bigger pieces to add some texture. Adjust the taste with salt and pepper. Serve with fresh, crusty bread. The spread tastes even better the next day as the flavours develop more. Enjoy!