

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

## Recette pour 4

### Description

An antipasto classic, perfect when receiving multiple guests.

### L'idée déco

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

### Ingrédients

#### Grilled pepper salad

- 2 Unit(s) Red pepper
- 1 Head(s) Garlic
- 20 Gr Red wine vinegar
- 150 Gr Olive oil
- 20 Gr Pine nuts
- 2 Slice(s) Country bread
  
- Salt and pepper
- Olive oil

#### Classic pesto

- 1 Bunch(es) Basil
- 100 Gr Parmesan
- 3 Clove(s) Garlic
- 300 Gr Olive oil
- 70 Gr Walnuts
- 1 Unit(s) Lemon
  
- Salt and pepper
- Olive oil

#### Green salad

- 1 Unit(s) Frisée salad
- 2 Unit(s) Shallot
- 20 Gr Honey
- 200 Ml Red wine vinegar
- 50 Ml Balsamic vinegar

- 200 Gr Olive oil
- Salt and pepper
- Olive oil

## **Préparations**

Temps de préparation **45 mins**

Préchauffez votre Oven à 400 F°

Temps de repos ? **15 mins**

### Peppers

Pour canola oil all over the peppers and hop them in the oven for 30mins. Once out, fold them in a a bowl and wrap them with cello for 10-15mins, that'll finish the cooking and will be making it easier to peal. Tempered, peal the skin off, idem for the seeds inside and cut them into nice and even slices. Peal 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!**