

Sharing Life, Love and Food



All Natural Croccantini®

ARTISAN CRACKERS



Croccantini
CREATIONS

Roasted Red Pepper Spread

For a post-Thanksgiving snack try this spread on a Cracked Pepper Croccantini®.

Ingredients:

2 large red bell peppers, roasted, peeled, and seeded
1 1/2 cups hazelnuts, roasted and skinned
2 garlic cloves, peeled
2 tbsp sherry vinegar
1 tbsp coarsely chopped fresh rosemary
1 tbsp fresh marjoram or Italian oregano leaves
1 tsp sugar
1 tsp salt
Dash of cayenne pepper
1/2 cup extra-virgin olive oil

Preparation:

1. Process all ingredients except the oil in a food processor or blender until the hazelnuts are finely ground.
2. Stop the machine and scrape down the sides.
3. With the machine running, add the olive oil in a steady stream. The sauce should have the consistency of thick salad dressing.
4. Taste and add more salt or cayenne if desired.
5. Store covered in the refrigerator for up to one week. Bring to room temperature before serving; if heating, don't overheat or the sauce will break.

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