



SPICY ROASTED CAPSICUM SALSA

Season:	All year round
From the garden:	Capsicum, bell peppers, chives
Type:	Garnish
Difficulty:	Easy
Serves:	40 tastes
Source:	Adapted from: Jennene Plummer , Woman's Day: www.foodtolove.co.nz

Equipment

- Roasting tray
- Chopping board
- Knife
- Teaspoon
- Multi-bladed scissors
- Small mixing bowl
- Tablespoon
- Tasting spoons
- Clean tea towel

Ingredients

- * 3 capsicums
- * Couple of handfuls of bell peppers
- * A small bunch of chives
- * Salt and pepper

Method

1. Pre-heat the oven to 180°C.
2. Wash and dry the capsicums with a clean tea towel. Bake them whole for about 20 minutes until the skin is charred (blackened). Set aside to cool.
3. Wash and carefully cut and de-seed the bell peppers. Chop finely and place in a small mixing bowl.
4. Wash and snip the chives up using multi-bladed scissors until you have approximately 1 tablespoon of them. Add to the bowl with the chopped bell peppers.
5. Once the roasted capsicum has cooled, place it on a chopping board and peel the skin off. Remove stem carefully with a knife. Remove seeds with a teaspoon. Chop up finely and add to the bowl of chopped bell peppers and chives.
6. Mix together well and season with salt and pepper to taste.

This salsa is the perfect final garnish to courgette, cucumber and capsicum fritters that have been topped with garlic-sorrel yoghurt.