

Pimientos asados a la candela (flame-roasted peppers)

by [Dani Carnero](#)

🍷 [Starter](#) | 📊 [Easy](#) | 👤 4 | ⌚ 3 hours 30 minutes

This extremely simple recipe from [Spanish](#) Malaga-based chef [Dani Carnero](#) simply combines roasted red peppers, [egg yolks](#) and olive oil. The cooking at Carnero's restaurant is all done over [live fire](#), and roasting these peppers over a wood fire gives the whole dish a delicious extra dimension.

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Ingredients



METRIC IMPERIAL

FOR THE ROASTED RED PEPPERS

4 [large red peppers](#)

[salt](#)

olive oil, enough to cover the peppers

FOR THE YOLK

2 [egg yolks](#)

500ml of olive oil

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Method

- 1 Preheat the grill to high
- 2 Blister the peppers under the grill, turning frequently until they are soft and charred all over, about 15-20 minutes

4 [large red peppers](#)
- 3 Peel the peppers, removing all the charred skin and stems. Season the peppers lightly with salt. Add them to a cast iron skillet and cover with olive oil

olive oil, enough to cover the peppers
[salt](#)
- 4 Cook the peppers very slowly in the olive oil in the skillet for 3 hours. The oil should be approximately 180°C
- 5 While the peppers cook, make the mayonnaise. Emulsify the oil into the egg yolk, starting just drop by drop and then increasing to a steady stream
- 6 Serve a piece of roasted pepper with the emulsification on the side

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Dani Carnero began his career working in some of Spain's greatest kitchens, including under Ferran Adrià at El Bulli and has since gone on to open a number of restaurants of his own in Málaga, including the Michelin-starred Kaleja. There, he aims to showcase the traditional cookery style of Málaga, using the exquisite local produce to do so.

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