

Leeks with romesco

by [GBC Kitchen](#)



🍷 Side 📊 Easy

🕒 60 minutes plus time for lighting the barbecue

Every year in Catalonia the arrival of calçot season is celebrated with a calçotada festival, where many of these onion-like vegetables are [barbecued](#) and consumed alongside rich romesco sauce. Calçots are not widely available in the UK, so we recommend using [leeks](#) instead. Cooked over live fire, their interiors become tender and sweet.

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Ingredients

METRIC IMPERIAL

- 3 [red peppers](#)
- 12 [baby leeks](#)
- 100g of [almonds](#)
- 100g of [hazelnuts](#)
- 3 [large tomatoes](#)
- 100g of stale bread, crusts removed
- 3 [garlic cloves](#), peeled and roughly chopped
- 1 tsp [smoked paprika](#)
- 2 tbsp of [sherry vinegar](#)
- 3 [tbsp of lemon juice](#)
- 6 [tbsp of olive oil](#), plus a little extra to finish
- 1 pinch of [salt](#)

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Method

- 1 Light the barbecue. Once it is ready, grill the red peppers until they are charred and black all over. Remove the peppers from the heat

[3 red peppers](#)
- 2 Cover the peppers tightly with cling film and set aside for 10 minutes or so – this will help the skins come off more easily
- 3 Wash any dirt or grit off the leeks and grill them on the barbecue until black all over - around 8 minutes. Wrap the leeks in newspaper in bundles of 4 or 5 and set aside for 15 minutes to finish steaming

[12 baby leeks](#)
- 4 Next, toast the almonds and hazelnuts in a dry pan until lightly golden. Remove them from the heat and set aside

[100g of almonds](#)
[100g of hazelnuts](#)
- 5 Skin the tomatoes by making a cross shape in the bottom of each one then covering with boiling water for a few minutes. Drain the tomatoes, then plunge them into cold water and leave for a minute. The skins should now peel off easily

[3 large tomatoes](#)
- 6 Peel the skins off the charred peppers and remove the seeds and stems
- 7 Place the almonds, hazelnuts, peppers and tomatoes in a blender with the remaining ingredients and a pinch of salt. Pulse to a coarsely-textured sauce. Taste and adjust the seasoning if necessary

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[3 garlic cloves](#), peeled and roughly chopped
1 tsp [smoked paprika](#)
2 [tbsp of sherry vinegar](#)
3 [tbsp of lemon juice](#)
6 [tbsp of olive oil](#), plus a little extra to finish
1 pinch of [salt](#)
- 8 Serve the charred leeks with the sauce on the side

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