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Pimientos asados a la candela (flame-roasted peppers)

by Dani Carnero



Starter II Easy 4 0 3 hours 30 minutes

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

First published in 2023

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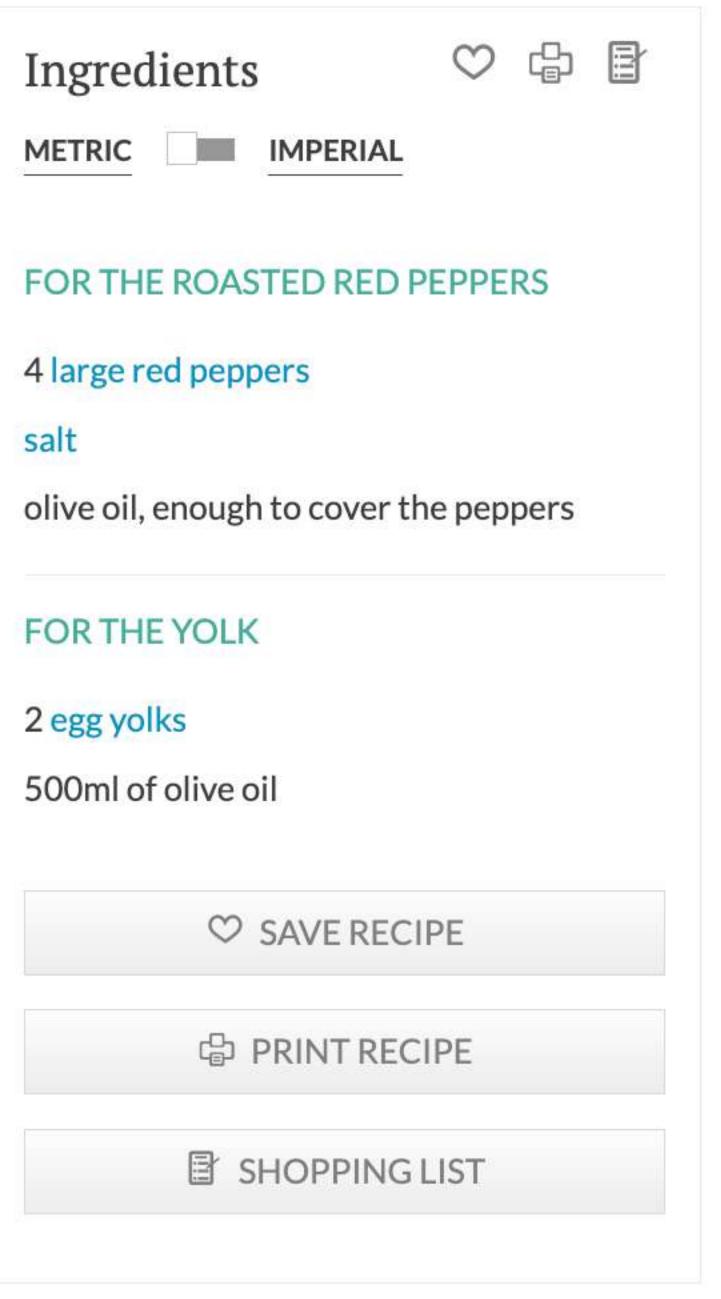
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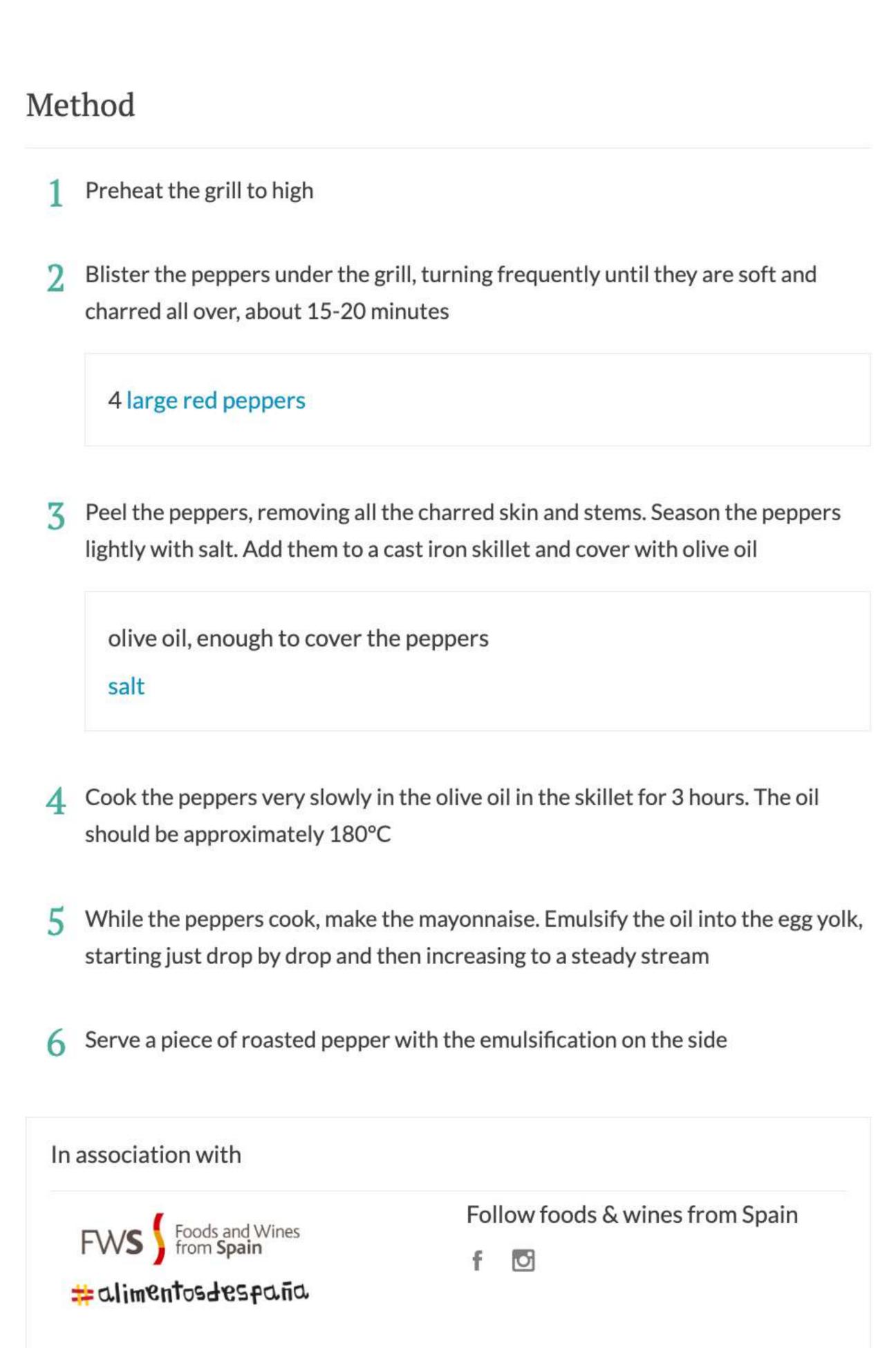
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#alimentos despaña

Dani Carnero

In association with

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.

