

Smoked paprika spread

Preparation time 20 minutes

Difficulty easy

Ingredients

2 red bell peppers
1 yellow bell pepper
2 EL olive oil
50 g pine nuts
100 g walnut kernels
3 TL smoked paprika spice oil
fresh basil
½ TL salt
pepper



Preparation

Preheat the oven to 180 °C. Wash the pepper bells, remove the kernels and chop roughly. Evenly distribute the peppers on a baking tray with parchment paper and bake for 10 minutes. Take the tray from the oven and add olive oil, walnuts and pine nuts. Bake for another 3-4 minutes.

Remove the baking tray from the oven and let it cool for a few minutes. Put the ingredients in a bowl and add our smoked paprika spice oil, 5 to 6 leaves of basil and salt. Puree the mixture to a creamy paste. Season to taste with salt and pepper and garnish with basil.