

MORCELA DIVINA WITH PADRON PIMIENTOS AND ALMONDS



Revista
Ago. | Set. 10

Photos: Nuno Campos
Chef: Chakall

INGREDIENTS

2 morcelas • 200g padron pimientos (little green Spanish peppers) •
Flor de sal and freshly ground black pepper taste • 2 tbsp extra virgin olive oil •
Toasted almond flakes to taste • 2 tbsp chopped coriander

METHOD

Heat a frying pan with olive oil and sauté the padron peppers until they colour • Keep for later • Place the thickly sliced morcela in the same pan and fry until coloured • Carefully turn and repeat • Place the peppers on a plate with the morcella slices and sprinkle with almond flakes, coriander and pepper • Serve with toast