

PIMENTOS PADRÓN



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INGREDIENTS

- 1 pack Padrón peppers
- 50ml olive oil
- 1 pinch flor de sal

METHOD

If necessary wash the peppers and dry with kitchen paper • Place the oil in a pan and sauté the peppers over a medium heat, distributing the heat, but not too hot, as this will make the peppers bitter • When they all look well cooked season with flor de sal and serve