

# Roasted pepper, pine nut and basil pate



Fantastic recipe to serve with some warm gluten free bread, perfect for taking on a picnic or for lunch at work.



## Ingredients

### Serves 4

- 2 red or orange peppers, halved and seeds removed
- 2tbsp olive oil
- 60g pine nuts
- a pinch of smoked paprika
- 1 – 2tbsp lemon juice
- sea salt
- a small bunch of basil leaves
- 1tbsp garlic oil (optional)

## Method

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Preheat the oven to 200°C/400°C/Gas 6

Place the peppers on a baking tray, brush with a little olive oil and roast for 25 to 30 minutes until the skins begin to blister.

Scatter the pine nuts on another baking tray and place in the hot oven for 3 – 5 minutes to toast a little. Do not let them burn. Remove the pine nuts from the oven and cool.

Place the roasted peppers, pine nuts, smoked paprika and 1 tablespoon of lemon juice in a food processor and blend to a smooth purée. Add a little water and a little garlic infused olive oil to loosen the pâté if required.

Taste the pâté and adjust the seasonings adding more lemon juice and a little water to make it looser if necessary.

Serve the pâté strewn with torn basil leaves.