

Chargrilled sprouting broccoli with romesco sauce, corra linn cheese, lemon and parsley



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Romesco hails from Tarragona in Spain and it is a beautiful, punchy tomato-based sauce that really lifts a dish, be it meat, fish or vegetables. There are a few ingredients to this dish, the effort is more than justified in the reward when you eat it. The lemon and parsley crumb adds a crunch and lightness to it – so be generous with it.

Serves 4 as a starter

tender stem broccoli 300g
olive oil 75ml, plus 2 tbsp for serving
sea salt flakes
corra linn cheese 100g

For the lemon and parsley crumb

olive oil 4 tbsp
panko breadcrumbs 100g
thyme 2 tsp, leaves picked from the stalk
parsley 2 tsp, chopped
lemon zest of ½

For the romesco sauce
blanched almonds 400g
jarred roasted red peppers 400g, drained
garlic 2 cloves
sherry vinegar 50ml
smoked paprika 2 tsp
fine salt 1 tsp
olive oil 120ml

To make the romesco sauce, toast the almonds in a dry pan for 4-5 minutes until nicely golden. Remove from the heat and allow to cool.

Place the drained peppers in a blender with the almonds, garlic, vinegar, smoked paprika and salt. Blend to a coarse paste while adding the olive oil. Make sure you keep some coarse consistency and not blend too smooth.

To make the lemon and parsley crumb, heat the olive oil in a non-stick frying pan and bring to a medium heat. Add the breadcrumbs and stir until they turn golden brown all over.

Add the picked thyme leaves and chopped parsley, stir, then remove from the heat and chill completely. Add the lemon zest and mix thoroughly.

Toss the broccoli in 75ml of olive oil. Preheat a griddle pan on the stove to a high heat. Add the broccoli to the griddle pan and cook for 2 minutes, then turn over and cook for further 1 minute. Remove from the pan and season all over with the sea salt flakes.

Spoon a generous amount of romesco on to each plate and, with the back of a tablespoon, press down on it creating a large circle. Place the charred broccoli on top.

Top with the lemon and parsley crumb. Finely grate or shave the berkswell cheese over the crumb and drizzle the plate with olive oil.