



Mr Underhill's ~ 1981 – 2010

## Compote of Roasted Sweet Pepper

One of our all time favourite starters, especially for when jaded palates need a zing!

We also use it as an accompaniment to seared fish or chicken – you can just taste the sun in it.

4 Large peppers (3 red 1 yellow)  
1 Tin of anchovies (50g, soak in milk if too strong)  
1 Clove garlic (blanched for 2 mins)  
15 Large basil leaves  
Thyme (leaves & flowers)  
Good extra virgin olive oil, salt & pepper

**To serve: french country bread – balsamic vinegar & lemon oil**

1. Roast, peel & de-seed peppers – slice into strips.
2. Cook in 2 tablespoons olive oil with thyme for 15 min. (Gentle heat, covered pan)
3. Liquidise garlic & anchovy with olive oil and rub through sieve.
4. Add this mixture together with basil leaves (shredded) to peppers and bring gently up to boil and simmer for 2 mins.
5. Decant to container and cool rapidly in sink of cold water.

As a starter, on chargilled country bread sprinkled with lemon oil and balsamic vinegar – as a quick lunch add a layer of ripe plum tomatoes beneath compote serve with a rocket and parmesan salad and a glass or two of southern french wine – relax & enjoy!