

Recipe: Mojo Rojo Picón Sauce

All right, let us start.

Time 🕒

Preparation: 5 mins

Cook time: 10 mins

Additional time: 5 mins for grinding

Ingredients

- 4 garlic cloves
- 3 red peppers (fresh)
- 3 red chillies (fresh)
- 2 teaspoons sweet paprika, ground
- 1 teaspoon ground cumin
- 1 teaspoon sea salt
- 2 tablespoons olive oil
- 1 tablespoon white wine vinegar

Directions

- Cut the chillies and red peppers into small pieces and remove the seeds.
- Cook the fresh peppers for about 10 minutes.
- Peel the garlic and chop it finely.
- Put all the ingredients (except the oil and vinegar) in a mortar and grind it until you have a rough paste.
- Add the olive oil and vinegar and continue grinding until you have a smooth paste.
- Put the sauce in the fridge for an hour to develop the perfect flavours.

