

## Fried Gernika Peppers



**PREP TIME**  
5 MINS



**COOK TIME**  
3 MINS



**TOTAL TIME**  
8 MINS



**SERVES 4 PEOPLE**



**EASY**



## Ingredients

250g Gernika peppers  
50ml olive oil  
Sea salt

## Method

Start by making a small cut on the tip of each pepper. The cut will prevent the pepper from exploding whilst cooking and will steam the inside so it cooks through better.

Pre-heat the oil in a large frying pan.

Once hot, add the peppers and fry on moderate heat, shaking them regularly so they fry on all sides. They will begin to blister as they turn brown. It takes about 3 to 4 minutes.

Remove the peppers and pat them dry on a sheet of kitchen towel.

Sprinkle with sea salt and serve with a cold glass of txakoli.