

## **Pebre (“[hot] pepper [dip/sauce]”)**

*approximate total preparation time: 15 minutes*

*proportions according to personal tastes*

ají

garlic

olive oil

onions

tomatoes

tomato sauce

white wine (*optional*)

herbs: coriander and parsley

spices: ají paste, pepper, and salt

- 1) Chop and mix ají, garlic, onion, and tomato into small cubes.
- 2) Add minced coriander and parsley.
- 3) Add ají paste, olive oil, optionally white wine, pepper, salt, and tomato sauce.
- 4) Preferably leave to rest for about 30 minutes prior to consumption.

