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1 Salsa Roja v15

The neglected broiler is an easy substitute for the wood fired grill. Infrared heat produces mild char, and caramelizes the carbohydrates of the tomatoes, peppers, and other aromatics inside a standard oven on a high broil.

Ingredients

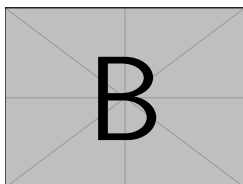
Serranos (Spice to taste!), 4
 Lb 8 red plum/Roma tomatoes
 (or two rinsed 22 oz cans in off
 season), 2
 White onions, 2
 Garlic cloves in husk, 4
 Tablespoon of olive oil for broil, 2
 Dark chocolate (finely grated),
 15g

Grilled Vegetables:
 Wholemeal flour, 80g
 Plain flour, 80g
 Butter (diced), 80g
 Demerara sugar, 70g

Instructions

Preheat the oven to Gas Mark 4, Electric 180°C, Fan 160°C.

1. Stir the two kinds of flour together in a bowl, add the butter and rub it into the flour. When the mixture looks like breadcrumbs, mix in the brown sugar. Lay the mixture on a shallow baking tray and bake for 25–30 minutes until golden brown. Leave on the side to cool.
2. Mix together the mascarpone, sweetener, vanilla extract, and three quarters of the chocolate. Put half the crumble mixture in each of the glasses and pour over half the quark mixture along with half the raspberries.
3. Put the other half of the crumble mixture on top, followed by the remaining quark mixture and raspberries. Sprinkle over the last of the chocolate. Chill for 3 hours before serving.



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